

Küche Kochen



American Historical Society of Germans in Russia



BLUE MOUNTAIN CHAPTER
Walla Walla, WA

DEDICATION

We dedicate these humble efforts
to the loving memories of our
Great-Grandmothers, Grandmothers and
Mothers who diligently and faithfully
preserved our heritage.

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PREFACE

Many a spirited discussion rages over exactly what proportions of what should go into a proper recipe; whether it should be boiled or baked, served with sweet or sour cream, with each cook inclined to follow the dictates of her great-grandmother.

Many of the recipes in this book are old family recipes, cherished from generation to generation and handed down to us by our forefathers. They reflect a combination of German, Russian and American influences. Many recipes actually were written from memory with accurate measurements for the first time. The unique expressions illustrate the variances in dialect, traditions and cultures.

To those in the past who worked so hard to give us all we have and to those who come after us, may they always cherish their heritage.

Our parents were very religious. There were prayers and worship for every occasion. Each family had its own custom. Table grace, was said before meals and after meals, thanking God for his goodness to us. We usually stood around our table, Father at the head of the table, mother at his side, the children according to age around the table, each child saying his own individual prayer. Later to cause less disturbance we were seated around the table with bowed heads. No one left the table until everyone had finished eating and then there was a prayer of thanks for our food. Then we all arose and went about our work.
(Zeiler Family Custom)

Mrs. H. H. Uhrich
(Katherine Zeiler)
Loveland, Colorado
Colony Frank

TABLE PRAYERS

Come, Lord Jesus, be our guest,
And let this food to us be blest.
Amen.

Komm Herr Jesu, sei Du unser Gast,
Segne uns, und alles was Du uns
bescheret hast. Amen.

AFTER DINNER PRAYER:

Gott lob und dank für Speise, und
Dank für alles Gut was uns der lieben
Gott bescherin tut. Amen.

IN APPRECIATION

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Mrs. David J. (Lydia) Miller
Mrs. Theodore E. (Alice) Heinz

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Lydia M. Ruyle

MEMORIES OF BILLIMUN PIONEERS

Whenever, I think of the "Good old days" one of the first things that comes to my mind is my mother's cooking. No one, but no one, could cook like my mum. I recall her Grandma's sugar Kucha. Pioneer recipes were seldom as specific as recipes are today but this one from my Grandmothers day really has me beat. When I asked her how she made them, this is what she said, "Take some flour, just enough for the size of the cake you want to make. Mix flour with some sour cream if you have some around. Just enough flour not too much, not too little. Then put in some cinnamon, some like more or less now put in a little salt. Next pour in sugar until I tell you to stop."

Then we children would bring wood or chips to build up a good fire and we would have Deutschen Kucha for dinner.

Yummy, Yummy.

Memories of Pioneer Mothers and Grandmothers.

Mrs. Barbara Selenski
Billimun, Saskatchewan

Arbeit macht Leben süß.
(Work makes life sweet.)

IN GATHERING FOR WINTER SUPPLY FOR FOOD

First of all the barrels, crocks and bins were made ready for the winter supply by sterilizing and sweetening with boiling water and sunshine.

The watermelons were picked first. The small ones were used for sour water-melons or eingemachte, erbussen. The large melons were put in the granary covered with wheat or barley.

Next came the cabbage. The cabbage was cut and sliced with a cabbage slicer or huffel. We usually used a half barrel or crock for this cabbage or sauerkraut. The cabbage was put into the barrel in layers and salted occasionally. My two younger brothers had to scrub feet thoroughly and stomp the cabbage until a liquid stood on top. When it was finished, a clean white cloth was spread over the top with a big plate or tray with a rock on top to weight it down. It took several weeks of aging before it was ready for cooking.

Pickles were put in a crock, sliced and salted well, with a plate and weight on top. When we wanted sweet pickles they were taken out of the crock, and put in clear water overnight, then washed several times and a sweet pickle was made with vinegar, sugar and spices.

The left over cabbages were put in a bin in the cellar to be used for cabbage salad or kraut saulade in the winter.

Carrots were dug and put in a bin in sand. They kept all winter.

Potatoes were also put in the cellar. Most people grew their own potatoes. We didn't need all the sprays in those days.

The tomato vines were pulled and hung in the granary. Sometimes we had tomatoes until Thanksgiving.

We also put apples in a crock with spices, vinegar and sugar. They were called eingamachte Apfel, and they were very good.

Eggs were always more plentiful in the summer, so we had a round wooden crock like, where we put the eggs in oats. Some people used salt. We had eggs for cooking in the winter. The coops were so poorly constructed the hens didn't lay well in the winter.

This took care of our winter supply of vegetables, eggs, etc.

Now our Father took the wagon and went to town and brought home 12 sacks of flour, which was in hundred pound sacks. He also, brought four sacks of sugar. We kept these in an upstairs store room to keep dry.

We also kept our canned fruit, mostly cherries in the store room. The jellies and apple butter were put in gallon crocks and sealed with wax. One time I counted 30 gallons in this store room. This room was also our storage room for sausage and lard.

We really didn't need to buy many groceries in those days. The only trips were to haul our drinking water and put it in the cistern once a week. Sometimes we did go to town to buy clothes.

Sunday was a real day of celebration when we all went to Sunday School and Church and Christian Endeavor. We always packed a lunch which all the farm families did and ate together with friends in town and visited in the prayer meeting room during the noon hour.

Rachel Zeiler Amen
Families

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Blinas



BLINAS

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RUSSIAN "BLINI" IS PINNACLE OF PANCAKES

The pinnacle of pancakes is bound to be blini, served traditionally with clarified butter, caviar and sour cream. In other countries homemade or restaurant - bought blini might seem perplexingly like Yiddish-named blintzes, also served with sour cream. Definitely different, blini are indigenously based on buckwheat flour, often mixed with white flour and milk; recipes vary slightly.

Moreover, blini are yeast-raised, with little sugar added to feed and speed the rising fermentation. Rising during preparation at 2 or 3 intervals spanning a total of 2 to 4½ hours--make blina like no other pancake in the world. And there is rich lightness incorporated when melted butter, egg yolks and whites beaten separately and whipped cream are folded into the thin batter. .

Finally, after a last 20 to 30 minute rising, blini are fry-baked on both sides in butter; but usually in a special cast-iron blini pan with indented circles to make all blini equal in size.

In old Russia during the pre-lenten "Butter Festival" blini were downed by the two or three dozen at one time. Brag counts were kept. Sold in the icy-cold town square from makeshift stalls set up for the carnival week, blini were also served at home. Freshly mixed, baked, stacked and kept warm in their white cloth wrap, blini were enjoyed enormously at two meals each day of the festival--but only as a first course.

Mrs. Lydia A. Miller
Greeley, Colorado
Colony Walter

Notes

MY MAMA'S GERMAN--RUSSIAN BLINI

3 cups lukewarm potato water
1 cake compressed yeast (1 pkg. dry)
1 Tbsp. sugar
1 sifter rye flour
1 pinch of salt

The above ingredients were mixed in a large bread dough pan at bed time for rising as starter for the next day's baking. Mama wrapped the bread dough pan in papa's sheep skin coat to keep it warm enough to rise. On the farm the furnace was banked with coal for the night, but by morning it was always cold in the house before the furnace started up again.

In the morning for Blina baking, Mama took 3 to 4 cups of the "riser", added warm milk, beaten eggs, stirred well..dough had to be thin..then cooked on top of the stove in three cast iron skillets, same size, until light brown on bottom, then turned Blina, set skillet in oven for a few minutes to finish baking, then stacked the Blina on large plate until she had at least 20 or more finished until breakfast could be served. The Blina were kept warm on top of the back of the old black coal stove.

Instead of butter as many recipes state, Mama used to spread each Blina as it was stacked with melted fat from her "fat can" she kept in the warming shelf of the coal stove. The "fat can" was very tasty, as she put drippings into it daily from her cooking of meats, sausages, bacon, hams, all home cured.

The measurements of amounts depended on the size of the family, and the amount of Blina to be baked...more warm milk...more eggs...flour or "riser".

From the remaining "riser" Mama always made a very large loaf of rye bread as large as the base of the oven in which she baked it without any pan.

Blina day was always on Thursday, as was fresh rye bread day, because that was also butter churning day. By noon the family had Blina for breakfast with homemade beet syrup, homemade sausage, and for the noon meal, "kraut suppe" with fresh rye bread, freshly churned butter, and cool buttermilk to drink.

Mrs. David (Lydia)
Alles Miller
Greeley, Colorado
Colony Walter

RUSSIAN BLINI

1½ cups lukewarm milk
1 cake compressed yeast
2 cups fine buckwheat flour
4 egg yolks
½ tsp. salt
1 Tbsp. sugar
1½ cups lukewarm milk
2 tsp. butter
4 egg whites, beaten stiff

Pour warm milk over crumbled yeast. Stir to dissolve and add about 1 cup flour to make a thick sponge. Heat a cloth, cover the bowl, and stand in warm place for about 2½ hours. Beat egg yolks with salt and sugar, stir into additional warm milk, and add melted butter. Combine with the raised sponge. Mix in remaining flour and egg whites. Cover again and allow mixture to stand for at least 20 minutes. Heat griddle and bake small pancakes not larger than 3 inches across. Brown slightly on both sides. These can be served as a first course with melted butter and salt herring, or with

caviar, or with melted butter and sour cream. Makes 30 blini.

Other version: Make and use same ingredients, but bake in cast-iron skillet, lightly brown on both sides, stack, with each blini spread with small amount of melted butter or fat. Keep in warm oven until ready for serving. Serve with melted butter, preserves, syrups, whipped cream, sour cream, as desserts, or if first course, with meats or fish, not sweet.

Mrs. David J. Miller
Greeley, Colorado
Colony Walter

MY AUNTIES BLINNA

2 heaping cups flour
 $\frac{1}{2}$ cake dry yeast, or $\frac{1}{2}$ envelope dry
active yeast

Add enough warm water to make a soft sponge. Let set overnight, or several hours. In the morning add to sponge:

3 eggs $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ tsp. salt Pinch of soda

Mix well. Heat pan, add butter or oil and about one soup ladle of batter to skillet, tilt skillet to cover pan evenly. Brown nicely on both sides. Roll or fold, add butter, syrup, sprinkle with powdered sugar if liked.

Mrs. Amelia Kehn
Tacoma, Washington

Segne Father diese Speise uns zur
Kraft, und Dir zum Preise. Amen.

INSTANT BELINA

One or two hours before I plan to have belina I remove yeast liquid from the refrigerator, so it will be room temperature.

1 cup flour 1 cup kvass yeast
1 egg liquid

Mix and stir. Should be consistency of pancake batter. Fry belina in hot round skillet, first one side then flip then 2nd side. Fry like large pancake. Serve hot with syrup or jelly.

Ruth Nuss
Lincoln, Nebraska

GERMAN BLINNA

Mix together thoroughly:

2 cups flour 2 cups luke warm water
2 Tbsp. sugar 1 cake yeast dissolved
 $\frac{1}{2}$ tsp. salt in $\frac{1}{2}$ cup warm water

Mix in bowl. Cover mixture (sponge) and let set overnight in warm place, in the morning add 1 egg beat in 1 cup of hot milk to which has been added 1 tsp soda. Mix sponge well. Batter will be very thin and watery. Bake on a slightly greased pan. Pour about $\frac{1}{2}$ cup batter in pan holding pan at a slight angle. Move the pan in a circular motion until batter covers the entire bottom of pan. Set on hot burners. When edges begin to curl turn and brown on the other side. Blinna's should be porous and very thin.

Dollie Adler
Greeley, Colorado

The economical German Russian never wastes anything.

BLENNA (German Raised Pancakes)

1 cup milk	2 Tbsp. sugar
$\frac{3}{4}$ tsp. salt	$\frac{1}{4}$ cup shortening
$\frac{1}{4}$ c. warm water	1 pkg. dry yeast
1 egg	1 cup flour

Scald milk, stir in sugar, salt and shortening. Cool to lukewarm. Put water into bowl, sprinkle yeast and stir until dissolved. Add to above ingredients. Beat until smooth. Cover and let rise double in bulk about 40 minutes. Stir down. Bake on medium heat like pancakes.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

RUSSIAN BLINI

1 pkg. active dry yeast
$\frac{1}{4}$ cup lukewarm water
$\frac{1}{4}$ cup butter or oleo
3 cups lukewarm milk
3 egg yolks
2 cups flour
1 tsp. sugar
1 tsp. salt
3 egg whites stiffly beaten

Dissolve yeast in water. Stir in melted butter, milk and egg yolks. Beat in flour, sugar and salt. Cover and let stand in warm place for 3 hours. Beat to blend, then beat in more milk if necessary, until batter is consistency of thin pancake batter. Fold in egg whites. Pour about $\frac{1}{2}$ cup batter into a slightly greased hot pan. Brown on one side, turn and brown on other side. Serve hot with your favortie syrup & butter.

Mrs. Esther Alles
Greeley, Colorado

BLINIS

2 cups milk $\frac{1}{2}$ tsp. salt
3 Tbsp. sugar 1 pkg. yeast
2-2 $\frac{1}{2}$ c. flour 2 large eggs
 $\frac{1}{4}$ cup melted butter

Heat milk until lukewarm, add salt, sugar and yeast and stir until dissolved. Add enough flour to make the batter the consistency of sour cream. Let rise 1 hour. Then add eggs beaten, melted butter, and stir until bubbly. Then pour real thin on the frying pan and fry on both sides like pancakes.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

BLINNA

2 cups flour 1 rounding T. sugar
1 scant tsp. salt
3/4 pkg. dry yeast dissolved in $\frac{1}{2}$ cup
luke warm water

Sift flour, sugar and salt. Make sponge with water as much as needed. Add yeast. Let set over night. Scald $\frac{1}{2}$ cup milk, add $\frac{1}{2}$ tsp. soda add to sponge and mix. Beat 2 eggs and add to batter, add to sponge. Let set a few minutes. Heat skillet, brush lightly with Crisco. Put about a dipper (small) on one side of skillet and let batter flow around skillet. When Blinna is somewhat dry turn, and bake until golden brown. Put on warmed plate and brush with hot melted butter. Continue baking the Blinna, keep warm in oven. Always brush each blinna with butter. Batter can be made in morning for luncheon or supper dish.

Katherine Z. Ulrich
Loveland, Colorado
Colony Frank

WARENBURGER BLENA

1 cup potato water
3 Tbsp. sugar
1 cup rich milk, scalded and cooled
1 tsp. salt
1 yeast cake dissolved in $\frac{1}{4}$ cup warm water

Add flour to make stiff sponge. Let set 6 hours or over night. In morning add 6 beaten egg yolks and $\frac{1}{2}$ cup warm cream. Mix. Last fold in 6 beaten egg whites, let rise 15 minutes, then pour about $\frac{1}{2}$ cup in hot greased pan. Tilt pan so it spreads out fast and thin. Fry golden brown on both sides. Serve with butter, syrup or jam.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

BLINNA

3 cups flour 2 Tbsp. sugar
1 tsp. salt 1 pkg. dry yeast dissolved in 1 cup luke warm water.
2 cups scalded milk cooled

Make a soft sponge, let set over night. In the morning scald $\frac{1}{2}$ cup milk, add 1 tsp. soda to milk, $\frac{1}{3}$ cup melted shortening, butter, oil or margarine, 3 eggs beaten, add to batter.

Bake in hot skillet, brushed lightly with shortening each Blinna the first time, or oftener if Blinna stick. Brush with hot melted butter.

Florence Zeiler
Loveland, Colorado
Colony Frank

BLENA

Mix $\frac{1}{2}$ pkg. yeast in small amount of luke warm water to dissolve yeast. Add 2 cups flour and enough water to make a medium thickness batter, somewhat thinner than a cake mix. Let rise in warm place overnight.

In the morning add 1 tsp. soda, 1 tsp. sugar, 1 tsp. salt and 2 beaten eggs. If batter is too thick, add milk to make batter like a thin milk shake. Fry in greased pan using enough batter so dough covers bottom of inside of pan. Bake until bubbles form and Blena is brown on one side. Turn and cook until brown on other side. Serve, spread with butter and hot syrup, then roll and eat with fork like hotcake.

This recipe was given to me by my Mother Mrs. Catherine Huck Neu.

Mrs. Helen Neu Hile
Fairfax, Virginia

BALINA

The following starter batter prepare the night before:

2 cups milk	2 Tbsp. shortening
4 cups flour	2 Tbsp. sugar
1 tsp. salt	1 pkg. dry yeast
	dissolved in $\frac{1}{2}$ cup
	warm water.

Heat milk, add shortening. Let cool to warm stage, add flour, sugar, salt and yeast Beat well and let stand over night. In the morning add 5 eggs, one at a time, beating well. Add 2-2 $\frac{1}{2}$ cups whole milk or half and half cream, can be used. Batter will be very thin. If time allows let batter set for 15 to 30 minutes. Bake in heavy cast iron skillet. Pour approximately $\frac{1}{4}$ cup in center of pan. Roll pan so that dough will

run from edge to edge. Turn balina before batter looks dry. Flip over quickly with spatula. Serve with butter and syrup. If you stack balina spread hot butter with brush between balina.

Mrs. Lawrence Buehler
Lakewood, Colorado

CHICKEN BLINNA

Pancakes:

4 eggs	2 cups cake flour
1 tsp. salt	6 Tbsp. melted butter
2 cups milk	or nucoa

Filling:

1 cup chopped onions
1 cup chopped green pepper
2 cups chopped celery
1/3 lb. fresh mushrooms, sliced
1/2 tsp. salt
1 frying large chicken

Sauce:

2 cans mushroom or chicken soup
1 soup can of milk
1 tsp. Worcestershire sauce

Parmesan cheese, grated, for topping

Boil chicken in water seasoned with onion and celery. Cool, remove meat, and dice. Saute chopped onion, celery, green pepper, and mushrooms in butter. Add chicken and set aside. Mix together soup, milk, and Worcestershire and set aside. Make pancake mixture by beating eggs, adding salt, and flour; then milk and butter. Using 3 Tbsp. batter per pancake, spoon onto griddle, brown on both sides and remove. Mixture will make 20 pancakes. Place 3 Tbsp. filling on each pancake, roll up, and place

~~in-baking-dish. Pour sauce over all.~~
Sprinkle with Parmesan Cheese. Bake 20
minutes at 400°. Serves 8.

Lucille Butts
Portland, Oregon

PANCAKES

Peter Nuss Family Recipe

Mix together:

2 eggs	$\frac{1}{4}$ cup milk
1 tsp. sugar	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ cup flour

Pour all batter into black iron skillet.
Low flame. Fry like a pancake. Flip over
to other side when a crust has formed with
regular table service, knife and fork, chop
up the pancake to small pieces, the size of
a dime. While still in the hot "Fry Pan"
(skillet) to serve put in Pyrex bowl on
table. Each person serves themselves. Pour
syrup over it. The pieces will not be soft
and doughy but crisp.

Mrs. Ferdinand Nuss
Lincoln, Nebraska
Colony Rohrbach

GERMAN PANCAKES

1 cup flour	2 eggs separated
$\frac{1}{2}$ cup milk	Pinch of salt

Beat egg yolks, add to flour, milk,
salt. Fold in stiffly beaten egg whites.
Dough should be medium stiff. Fry in deep
fat. Drop by spoonfuls.

Mrs. E. Weitzel
Loveland, Colorado
Colony Frank

Aller Anfang ist schwer.
(All beginnings are difficult.)

COTTAGE CHEESE PANCAKES

$\frac{1}{2}$ cup cottage cheese dry or well drained
2 eggs
 $\frac{1}{4}$ tsp. soda
Pinch of salt
 $\frac{1}{4}$ cup flour

Mix well together. Fry in butter or other shortening. Serve with jam or your favorite syrup, etc.

Eva Spreng
Loveland, Colorado
Colony Oberdorf
Rosenbucch

POTATO PANCAKES WITH APPLESAUCE

Kartoffel puffer mit Apfelmus

6 medium size potatoes raw grated fine
2 beaten eggs
 $\frac{1}{4}$ cup finely grated onion
 $\frac{1}{4}$ cup flour
1 tsp. salt

Bacon fat or lard for frying.

Fry pancakes over moderate heat for about 2 minutes on each side to a golden brown, and crisp edges.

Mrs. A. Wardin
Portland, Oregon

POTATO PANCAKES

4 large potatoes grated
2 eggs
 $\frac{1}{2}$ cup flour
1 tsp. salt
1 tsp. soda

Mix together above ingredients. Fry in bacon drippings. Makes 12 pancakes. Serve with sugar, maple syrup or applesauce, with coffee. A very filling and complete meal.

Frieda Miller
Benton Harbor, Mich.

POTATO PANCAKES

Kartoffelpuffer

5 Tbsp. flour 1 egg beaten
1½ lb of potatoes pared
1 small onion 1½ tsp. salt
1/8 tsp. pepper

Put potatoes through blender until fine.
Put flour into a bowl, pared potatoes and
onion ground over flour. Stir in unbeaten
egg, salt and pepper.

Drop by Tbsp. full into greased hot
skillet, fry until brown on both sides.

Mrs. Solomon Schlagel
Pierce, Colorado

POTATO PANCAKES

4 to 5 large potatoes
2 tsp. grated onion
1 Tbsp. flour
3 eggs
1½ tsp. salt, dash pepper
¼ tsp. baking powder

Grate potatoes coarsely into a bowl of
water. Drain them quickly. Place them on
a towel to extract all the water. There
should be about 3 to 4 cups of potatoes.
Beat eggs well. Add altogether and mix
well. Fry in skillet in ¼ inch of hot oil,
about a large serving spoon full to each
pancake. Serve with applesauce. Very good.

Hulda Flegel Vowel
San Mateo, California
Golden Gate Chapter

A beautiful woman is one you notice.
A charming woman is one who notices
you.

WAFFEL

2 cups flour unsifted
2 Tbsp. sugar
1 tsp. salt scant
4 level tsp. baking powder
2 large or 3 small eggs, beaten lightly
and separately
2 cups rich milk
1 cube butter or $\frac{1}{2}$ margarine can be used

Sift flour, sugar and salt and baking powder. Separate eggs, beat yolks lightly add milk, mix with flour gradually. If batter is too stiff add a little more milk, melt butter, cool add to batter. Beat egg whites to medium peaks fold into batter gently and bake.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

WAFFEL

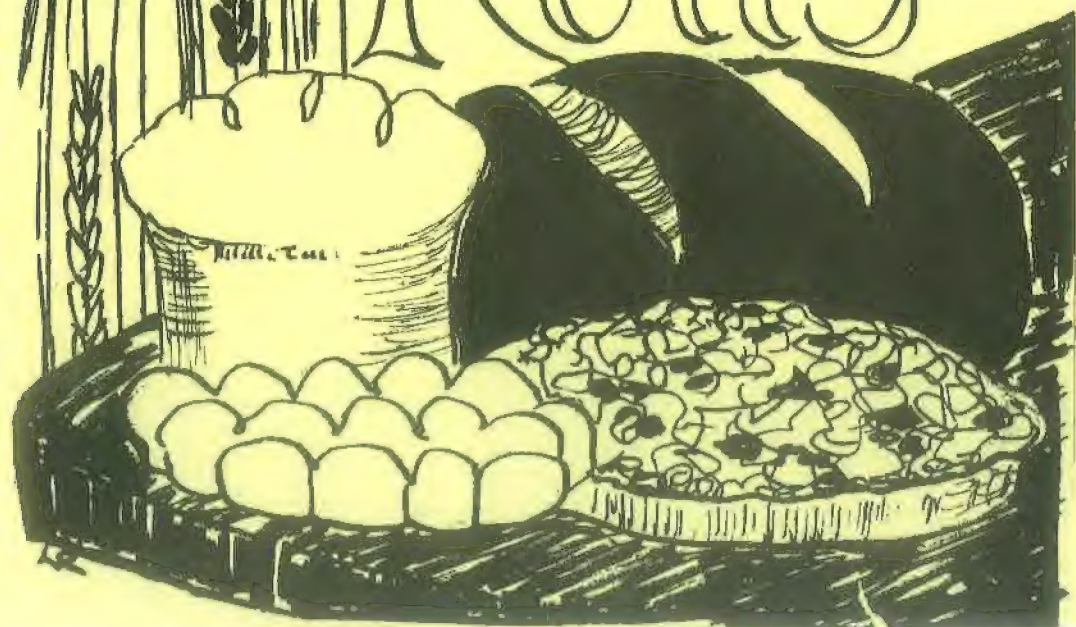
$\frac{1}{2}$ pint sour cream (1 cup)
1 tsp. soda in cream, beat until foamy
1 scant tsp. salt
1 egg beaten
 $\frac{1}{2}$ pint water (1 cup)
 $1\frac{1}{2}$ cups flour
1 Tbsp. sugar
1 tsp. baking powder to each cup flour
1 Tbsp. melted butter

Sift flour, salt, sugar and baking powder together. Add soda to sour cream, stir until foamy, add beaten egg, add flour to sour cream and water. Add melted butter to batter and bake in heated waffle iron.

Rachel Amen
Loveland, Colorado
Colony Frank

Notes

Bread Kuchen Rolls



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NEVER FAIL SWEET RYE BREAD

Scald: 2 cups milk

Add and cool: 1/3 cup white Karo
syrup
1/3 cups molasses
1/2 cup brown sugar
1 Tbsp. salt
2 Tbsp. oleo or fat

Dissolve: 2 yeast cakes in 1/2 cup
warm water

Mix liquids in bowl. Add:
2 cups rye flour
6 cups white flour (approx.)

Save 1/2 cup white flour to flour board.
Work dough thoroughly and place in greased
bowl; cover with damp cloth. Let rise
until doubled in bulk, about 3 hours.
Knead 100 times using as little flour as
possible on board. Shape into 2 large or
3 small loaves and place in greased pans.
Cover and let rise until doubled in bulk.

Bake at 425° for 15 minutes, then 35
more minutes at 325°. When done remove
from pans to rack or board to cool. Brush
slightly with cream while still warm if
desired.

Venita Schneider
Ft. Collins, Colo.

GERMAN DARK RYE BREAD

In sauce pan, combine:
2 cups very warm water
1/3 cup molasses
2 Tbsp. butter margarine
1 Tbsp. sugar
1 Tbsp. salt

In mixing bowl, combine:
3 to 3 1/2 cups rye flour
2 envelopes active dry yeast
1/4 cup cocoa powder

1 Tbsp. caraway seed

Add liquid to dry mixture and beat until well mixed. Stir in:

3 cups white flour reserving about $\frac{1}{4}$ cup to flour surface. Knead until smooth about 5 minutes. Place in greased bowl; cover; let rise about 1 hour. Punch down and knead 100 times. Divide in 2 round loaves. Place on greased round baking sheets or pyrex. Brush surface with a little cooking oil. Slash tops of loaves with sharp knife. Let rise 'til double, 45 to 60 minutes. Bake in 400° oven for 25 to 30 minutes or until done. Remove from pans to wire racks to cool.

Venita Schneider
Ft. Collins, Colo.

GERMAN RYE BREAD

1. Dissolve 1 pkg. yeast in 1 cup water. Add $\frac{1}{4}$ tsp. sugar. Add 1 cup white flour and enough water to make a soft sponge.

2. Add about $2\frac{1}{2}$ cups light rye flour and $1\frac{1}{2}$ cups lukewarm water. Let raise 1 or $1\frac{1}{2}$ hrs. can be covered and left over night.

3. Add $\frac{1}{2}$ tsp. salt and 2 Tbsp. bacon grease or any salad oil. Add 3 cups white flour and knead. Let rise 40 minutes.

4. Work down, divide, grease bowl with oil and let raise 30 minutes. Lift out carefully and place on greased baking sheet which can be sprinkled with corn meal.

5. Bake 1 hour at 400° oven.

Mrs. Wm. K. Lind
Windsor, Colorado

GERMAN RYE BREAD

Roggebrot

2 cups Rye flour
2 cups white flour
3 cups water, lukewarm
2 Tbsp. sugar
2 Tsp. salt
1 pkg. Dry yeast dissolved in $\frac{1}{2}$ cup
lukewarm water

Make sponge in the evening. In the morning add 4 cups of flour. Mix well let raise once, knead down, let raise, put in pans. Don't let raise too long, about $\frac{3}{4}$ of an hour. Bake one hour in 400° oven.

Rachel Amen
Loveland, Colorado
Colony Frank

BUTTERMILK RYE BREAD

1 cup buttermilk, lukewarm
2 cups warm water
1 pkg. yeast
2 Tbsp. oil (wesson)
1 Tbsp. sugar
1 tsp. salt
 $1\frac{1}{2}$ cups rye flour
2 cups white flour.

Mix all and make a sponge. Let rise until bubbly. Then thicken with white flour about $3\frac{1}{2}$ cups. Let rise until double. Put into loaves. Let rise. Bake at 400° till done about 45 minutes depending on the size of loaves.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

RYE BREAD

4 cups sifted flour
2 cups Rye flour (Fishers)
1 Tbsp. sugar
1 tsp. salt
1 pkg. yeast dry or cake
 $\frac{1}{4}$ cup oil
1 egg

Dissolve yeast in 1 cup lukewarm water, with 1 tsp. sugar. Mix all dry ingredients, add egg, $\frac{1}{4}$ cup oil and $1\frac{1}{2}$ cups potato water. Mix well and knead smooth, let raise $1\frac{1}{2}$ hrs. to 2 hrs., punch down and let rise again, then divide and put into two $3\frac{1}{2}$ "x9" pans, let rise 45 minutes. Bake in modern oven 1 hour.

Christina Schwabenland
Fresno, California

OLD COUNTRY RYE BREAD

Into a large bowl dissolve, 1 pkg. yeast in 2 cups warm liquid ($\frac{1}{2}$ milk $\frac{1}{2}$ water) 1 Tbsp. salt, 2 Tbsp. shortening, 2 cups rye flour, 3 cups white flour.

Mix well set in warm place till double in bulk. Knead in more white flour until you have a soft unsticky ball. Put into greased bowl, cover. Let rise until double divide into 2 parts, work each into a round ball, place into a round greased floured pan. Let rise until double. Bake at 370° for 35 or 40 minutes, or sound hollow when tapped. This is like candy for my husband.

Mrs. Geo. Weitzel, Sr.
Mason City, Iowa

Du stellst dich so dumm o.
(You act so dumb.)

GERMAN RYE BREAD

1 cup scalded milk
3 cups potato water
2 pkgs. dry yeast dissolved in warm water
 $\frac{1}{2}$ cup shortening or mazola oil
1 Tbsp. salt
 $\frac{1}{3}$ cup brown sugar
 $\frac{1}{2}$ cup dark molasses
1 tsp. caraway seed
4 cups rye flour

Add enough white flour to make stiff dough. Scald milk and potato water. Add shortening. Stir in brown sugar, and molasses. Add caraway seed, add yeast. Beat in rye flour, beating very hard, add enough white flour to make medium stiff dough. Let rise until double in bulk. Work it down then when double again put in pan and let rise. Bake in moderate oven about 350° for 1 hour.

Mrs. Harold Uhrich
Colony Doennhof

GERMAN RYE BREAD

6 cups warm water
2 pkgs. yeast
 $\frac{1}{2}$ cup sugar

Let this stand 15 minutes. Make a sponge of 1 cup white flour, 4 cups rye flour, 2 cups or less of whole wheat flour. Let rise 2 times. Whip down each time. Add 1 heaping Tbsp. salt and enough white flour to make a soft dough $4\frac{1}{2}$ to $5\frac{1}{2}$ cups flour. Not too stiff. That's what makes your bread texture soft. Let rise 2 times. Third time set out in loaves. Poke with

fork. Let rise and bake about 45 minutes to 1 hour. This makes about 6 loaves.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

RYE BREAD

3 cups rye flour
1 pkg. yeast in lukewarm water
1 tsp. salt

Use enough warm water to make a medium stiff sponge. Let stand over nite. Add enough white flour to make quite a stiff dough. Let rise till double in bulk. Put on floured pan and bake at 450° for 25 min. Turn heat down to 400° and bake 10 or 15 minutes longer.

Mrs. Katherine Helzer

RYE BREAD

Stays nice and moist
1 cup rye flour 1 Tbsp. lard
1 Tbsp. sugar ½ tsp. salt
2 cups boiling water

Mix together and let cool. Put 1 cake yeast in ½ cup lukewarm water, add to above mixture. Add 4 cups white flour or more if needed to make a nice stiff dough. Let rise once, punch down, let rise again, then put into loaves. Let rise and bake. This bread stays nice and moist. Nice to freeze.

Effie Reider
Loveland, Colorado
Colony Allenbach

Was, man nicht ändern kann, nimmt man geduldig an.
(What one cannot change, one accepts patiently.)

RYE BREAD WITH BROWN SUGAR AND POTATOES

Cook one potato 1 cup Rye
1 cake yeast $\frac{1}{4}$ cup oil
 $\frac{1}{2}$ cup brown sugar 2 cups warm water

Add all above ingredients that makes a sponge. Let set about 1 hour. Knead with white flour, 3 cups, add 1 Tbsp. salt. Let rise until double in bulk. Then put in pans let rise. Bake 35 minutes, at 375°

Mrs. George Kraft
Colony Oberdorf

RYE BREAD

4 cups potato water
1 pkg. dry yeast
1 Tbsp. salt
 $1\frac{1}{2}$ cups rye flour
2 Tbsp. sugar
8 or 9 cups white flour

Start potato water, rye flour, sugar and yeast in evening. In morning stiffen with white flour. Let rise one hour. Punch down. Let rise again. Make into loaves. Let rise 1 hour. Bake in 375° for 20 minutes. Reduce heat to 350° and bake 40 minutes longer. Always cover dough while it is rising.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

WHITE RYE BREAD

2 cups rye flour 1 tsp. salt
 $2\frac{1}{2}$ cups white flour
 $2\frac{1}{2}$ cups water 3 Tbsp. sugar
1 cake yeast
Mix yeast and water, then stir $2\frac{1}{2}$ cups

warm water with rye flour and let stand 2 hours or over night. In morning put in salt, sugar and white flour. Mix together to make quite a stiff dough. Let rise to double in size then put into greased pan, let set 20 minutes. Then bake in 400° oven 1 hour.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

RYE BREAD

2 cups rye flour	2 cups white flour
2 cups water	2 Tbsp. sugar
2 tsp. salt	1 pkg. dry yeast dissolved in little lukewarm water

Make sponge in the evening. In the morning add 4 cups flour, let raise once, knead down, let raise again. Then put in pans. Let raise 1 hour. Bake in 400° oven 1 hour. Grease pans lightly, sprinkle flour in pan before putting in dough.

Rachel Amen
Loveland, Colorado
Colony Frank

OLD FASHION GERMAN RYE BREAD

2 pkgs. dry yeast	3 cups potato water
$\frac{1}{2}$ c. margarine	2 Tbsp. salt
$\frac{1}{2}$ cup dark syrup	4 cups rye flour

Soak yeast in 1 cup warm water and a little sugar. Let rise then add 3 cups potato water, syrup, margarine, salt, 4 cups rye flour and make paste. Beat very hard, let rise until double size. Then add all purpose flour until dough becomes smooth, elastic no longer sticky. Place in

a lightly greased bowl, cover with wax paper, let rise in warm place 80-85 degree until double in bulk. Shape in 4 loaves in greased pans. Bake at 375° 35-40 min.

Mrs. Emanuel H. Loos
Portland, Oregon

RYE BREAD

Rucha Brod

1 qt. potato water (a few mashed potatoes can be added)
4 Tbsp. shortening
3 Tbsp. sugar 1 pkg. dry yeast
1 Tbsp. salt 3 cups white flour

Mix thoroughly and let set over night. Next morning add 3½ cups rye flour and 5 to 6 cups more white flour to make a stiff dough. Knead about 10 minutes. Place into greased bowl. Cover let rise in warm place 1½ hours. Divide into several balls. Cover and let rest 10 minutes. Shape in greased pie pans about 4 pie pans depending what size of loaf desired. Cover let rise in warm place 1 hour. Bake 40-45 minutes at 375° oven. For a crusty top sprinkle with water once while baking the bread.

Mrs. Lawrence Beuhler
Lakewood, Colorado

WHITE BREAD

1 cup scalded milk
1½ tsp. salt 1 Tbsp. sugar
2 Tbsp. shortening
1 cup boiling water
6 cups flour 2pkg. yeast, mixed
 with ¾ cup luke
 warm water

Scald the liquid, add salt, sugar and shortening, and then cool to lukewarm tem-

perature. Add yeast mixture and beat thoroughly. Add more flour to make a dough. Turn dough onto a slightly floured board and knead until dough is smooth and elastic to the touch. Put dough in greased bowl, cover and let rise in warm place until double in bulk. Knead again and shape into two loaves. Place in greased loaf pans and let rise until double in bulk. Bake at 400° for 50 to 60 minutes.

Mrs. Vernon Trupp
Loveland, Colorado
Colony Rosenberg

WHITE BREAD

4½ cups milk (scalded and cooled to lukewarm)

6 Tbsp. sugar 2 Tbsp. salt

2 pkgs. yeast 4 Tbsp. shortening

14 to 14½ cups flour, about

Mix together in large mixing bowl, milk, sugar and salt. Dissolve yeast in ½ cup warm water. Add to milk mixture, add about 1/3 of flour and beat well, then add shortening and beat again, I use an electric hand mixer, or using spoon and later hands. Add remainder of flour in several additions, until dough is easy to handle, and begins to leave side of bowl. Turn out onto a lightly floured board and knead until it is smooth and elastic, and doesn't stick to board. Place into greased bowl turning once to bring greased side up. Cover with damp cloth and let rise in warm, draft free spot (80-85°) until double in bulk, about 2 to 2½ hrs. Punch down and let rise again, until almost double. Punch down and mold into loaves. Place into greased loaf pans, 9x5x3 inches. Let rise again and bake

25 to 35 minutes in 425° oven. After baking remove from pans and brush loaves with shortening.

Mrs. Sam Zeiler
Loveland, Colorado
Colony Frank

BASIC SWEET DOUGH

1 pkg. yeast dissolved in $\frac{1}{2}$ cup lukewarm water

$\frac{1}{2}$ cup sugar 2 tsp. salt, scant

$1\frac{1}{4}$ cup scalded milk, add water to make 2 cups liquid, 1 cube butter plus $\frac{1}{2}$ cube margarine. Dissolve in scalded milk.

2 eggs, cream with sugar and salt, add cooled milk and butter and yeast. Make soft dough, grease bowl after mixing dough, let raise once or twice, roll out on board for any type rolls or Kuchen. Roll about 1 inch thick. Use any fruit, cherries or any kind of preserves. Brush with melted butter before putting on fruit or Riffle. Bake 250 to 375° oven, 20 to 25 minutes.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

BASIC SWEET DOUGH

2 cups milk scalded

$\frac{3}{4}$ cup shortening, crisco or marg.

$\frac{1}{2}$ cup sugar $1\frac{1}{2}$ tsp. salt

Put all these in scalded milk.

2 pkgs dry yeast, dissolved in $\frac{1}{3}$ cup lukewarm water.

2 eggs beaten 6 or $6\frac{1}{2}$ cups flour

Knead well. Let raise 1 or 2 times.

This makes 12 large burgers or 2 coffee cakes or any rolls.

Saute, 2 or 3 large onions in butter,
(Filling)

add 1 lb. hamburger, $\frac{1}{2}$ or more head of cabbage. Steam all together with onions. Put in squares of the basic sweet dough, let raise 1 hr. Bake in 375° oven 25 min.

Rachel Amen
Loveland, Colorado
Colony Frank

BREAD

Dissolve 2 Tbsp. sugar, 2 Tbsp. shortening and 1 Tbsp. salt in 1 cup hot water. Add 1 cup milk, (powdered or canned). Stir in 1 pkg. yeast. Add enough flour for soft batter. Beat till satiny. Add more flour. Stir. Turn out on floured board and knead thoroughly. It should not be too stiff, when resting on bread board "ball" will be slightly flat on top. Place in greased bowl to raise. When doubled, punch down. When raised again form into loaves. When raised bake in 350° oven for 45 minutes. Makes two loaves, can be doubled.

Bertha (Wunsch)
Cardwell
Portland, Oregon

SWEET BREAD DOUGH

1 cup cream	1 tsp. salt
2 cups milk (luke warm)	
3/4 cups sugar	$\frac{1}{2}$ cup butter or marg.
1 tsp. vanilla	7 egg yolks, and one whole egg

2 pkgs. dry yeast dissolved in $\frac{1}{2}$ cup water with 1 tsp. sugar.

Beat egg yolks and one whole egg with sugar, add cream, milk, butter, vanilla and yeast mixture. Add 8 to 9 cups of sifted flour to make a soft dough. Cover. Let raise in warm place until double. Work

down let rise again, until double. Shape into rolls and coffee cakes.

COFFEE CAKES

Roll dough fairly thin to fit size of pan you want to use. Press lightly against sides of greased pan. Thicken any fruit you desire as you would pie filling, and spread over dough. Top with topping, let rise again, 15 to 20 minutes, and bake at 350° 15 to 20 minutes.

HONEY COFFEE CAKE

Honig Kuchen

3 cups white sugar 1 cup cream (or can-
3 cups water ned milk
1 cup flour $\frac{1}{2}$ cup butter

Burn sugar slowly to a golden brown on low heat. Add water all at once. Simmer until hardened mixture boils down to a syrup. Add butter, let melt, mix cream and flour to paste. Add to above mixture, slowly and keep stirring constantly until it thickens like pudding. Let cool and spread on dough in pans. Put crumb topping on, let rise 20 minutes and bake at 350° oven 15 to 20 minutes.

CRUMB TOPPING

1 cup flour $\frac{3}{4}$ stick of butter
 $\frac{1}{2}$ cup sugar or margarine

Work with hands until mixture forms small balls, the size of large peas. Sprinkle over prepared coffee cake.

Mrs. Vernon Trupp
Loveland, Colorado
Colony Rosenberg

So oft wir vor Dir tischen, so willst
Du uns erfrischen, Mit deinen Edlen Gaben
und auch die Seele laben.

EASTER BREAD

Baska

1 lb. white raisins
5 qts. sifted flour
6 pkgs. fresh yeast
3 cups sugar 2 tsp. salt
20 eggs plus 5 egg yolks or 30 egg
yolks or 16 eggs
1 drop yellow food coloring
1 tsp. anise 1 cup whiskey

Soften and soak overnite in 1 cup
whiskey, $1\frac{1}{2}$ qts. milk scalded and cooled.
Soften yeast in $\frac{3}{4}$ cup warm water with
1 tsp. sugar and set aside about 10 min.
Add 1 cup of the flour, $\frac{1}{2}$ cup of the sugar
and 1 cup of the warm milk. Let set until
it bubbles.

Beat all eggs till stiff. Make a
well of dry ingredients and put in all
liquids and yeast sponge. Mix till good
and sticky. (Takes a long time.) Punch
down twice. This is a thin dough. Grease
Crisco cans good with Crisco. Fill $\frac{1}{3}$
full and let rise to top of can. Bake at
325° for about 1 hour. Put out on clean
towel and roll until cooled so they will
not flatten. May be kept in freezer and
keeps indefinitely.

Mrs. Amos Freed
Dickinson, N. Dakota
Colony Ukraine

EASTER BREAD

Baska

$3\frac{1}{2}$ cups milk, heat to extra warm
1 tsp. sugar
2 pkgs. dry yeast, dissolve sugar in
lukewarm water $\frac{1}{2}$ cup, add yeast and let
set until dissolved. Add the yeast mixture

and 5 cups of flour to the warmed milk.
Beat well until smooth. Cover and let rise
in warm place until light and bubbly.

8-10 egg yolks $1\frac{1}{4}$ cubes of butter

1 cup sugar

2 Tbsp. vanilla 1 Tbsp. salt

8-9 cups flour

Mix egg yolks, sugar, butter and vanilla together, blend with above batter, add flour and salt. Enough flour should be used until dough no longer sticks to hands. Turn dough out on floured board and knead until smooth and satiny. Place in bowl cover and let rise until double in bulk. Punch down let rise again until double in bulk. Generously grease 6-7 cans (crisco or coffee cans, crisco cans work best.) Cut dough into 6-7 balls or about the size of a small lettuce head. Shape dough into a round flat shape to fill the bottom of the can. Work out as many air bubbles as possible. Grease hands lightly while shaping dough. Press dough flat to bottom of can to avoid any air packets underneath. Can should only be about $\frac{1}{4}$ filled. Let rise until cans are filled about $\frac{2}{3}$ full. Bake at 350° about 1 hr. If tops become too brown, cover with a sheet of foil. Let cool in tin a few minutes, then lay cans on their sides, cool 15 minutes, longer. Remove keeping bread on its sides. Frost with a confectioner's icing on top, and around the sides. Sprinkle with multi-colored decorator beads, tint frosting in shades of pink, yellow, green.

Mrs. Lawrence Buehler
Lakewood, Colorado

Arm ist nicht arm, aber arm gestellt
ist arm. (Poor is not poor, but to act poorly
is poor.)

PEPPER SPICE BREAD

Pefferness Brot

2½ cups scalded milk. Let cool.
Add 2 cakes of yeast
½ cup shortening or butter
1 cup sugar 1 cup molasses
2 eggs 5 cups flour
1 tsp. anise flavoring
1 Tbsp. anise seed
2 tsp. salt

Cool milk to luke warm, add yeast, butter, sugar, syrup and eggs, salt and flavoring. Add flour and knead good. Let rise 3 times. Then set out in little round loaves and bake at 370° for 45 min.

Tillie Brunner
Colony Grimm

PEPPER SPICE BREAD

Pfeffer Nuesse Brot

Dissolve 1 cake yeast in ½ cup warm potato water.

Add:

½ cup mashed potatoes put through sieve.

½ cup Crisco or lard, melted

1 cup sugar 1 cup milk

Add enough flour to make a nice sponge

Let rise 1 hour.

Then add:

2/3 cup molasses 2 tsp. anise seed

1 tsp. salt 2 beaten eggs

½ tsp allspice

Beat and gradually add enough flour to make a nice soft dough, as for bread. Let rise 1 hour. Make into small buns or into loaves. Let rise 30 min. Bake 25 to 30 minutes.

Mrs. Jake Asmus, Jr.
Ft. Morgan, Colorado

PEPPER SPICE ROLLS

German Peffernece

5 to 6 cups flour

2 pkgs. yeast dissolved in about $1\frac{1}{2}$ cups water. Let rise

Add 1 cup sugar 1 tsp black pepper

1 tsp. salt 1 cup nuts

1 cup sour cream or 3 Tbsp. shortening

1 cup molasses

Flour enough to make a soft dough.

Let rise once knead down. Let rise once more. Then make into rolls. Let rise until light. Bake 375° for 20-25 min.

Mrs. Henry Trupp

Colony Frank

PEPPER NUT COOKIES

Pfeffernuesse

2 lbs. dark brown sugar

6 eggs beaten 1 tsp. black pepper

2 tsp. cinnamon $2\frac{1}{2}$ tsp. baking powder

1 tsp. cloves 4 Tbsp. molasses

1 tsp. allspice Flour about 1 qt.

1 tsp. nutmeg 2 lbs. walnuts

Gradually add sugar to beaten eggs.

Add molasses, spices sifted with flour and baking powder. Knead and add more flour until dough is hard. Cut off in squares and place $\frac{1}{2}$ nut in center. Form dough around nut (size of small walnut). Put on cookie sheet in cool place over night. Bake at 375° about 15 minutes or until golden brown. Store in crock for about 2 weeks before eating.

Marie Beideck

PEPPER NUTS

Pfeffernuisse

4 cups flour	1 tsp. salt
1 tsp. soda	1 tsp. baking powder
1 tsp. mace	1 tsp. allspice
$\frac{1}{2}$ tsp. pepper	$\frac{1}{4}$ tsp. powdered anise
$\frac{3}{4}$ cup molasses	$\frac{3}{4}$ cup honey
$\frac{3}{4}$ cup shortening	
1 egg	

Sift all dry ingredients together. Place molasses and honey in pan and warm, don't boil, add shortening and stir to melt. Cool add beaten egg. Stir into dry ingredients, do not over mix. Let stand 15 min. Then roll into little balls. Bake on greased pan 12 to 15 minutes at 350°, roll in powdered sugar while still warm.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

OATMEAL BREAD

1 cup oatmeal	1 Tbsp. shortening
2 tsp. salt	$1\frac{1}{2}$ cup boiling water

Mix together and let stand for $\frac{1}{2}$ hour.

Put 2 cakes of yeast into $\frac{3}{4}$ cup lukewarm water. Then add to above mixture. Mix $\frac{1}{4}$ cup dark molasses, $\frac{1}{4}$ cup brown sugar, 6 cups flour (optional) knead well and let rise once. Punch down and when it comes up again form into rolls or loaves. Let rise and bake in oven 325° for 50 minutes. Makes 2 loaves.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

ANISE BREAD

Anise Brot

4 eggs	1 tsp. anise extract
1 cup sugar	or 1 Tbsp anise seed
1 cup flour	1 Tbsp. lemon juice
$\frac{1}{2}$ tsp. salt	

Separate the eggs. Beat the yolks. Add sugar and cream until they are a light lemon color, add the anise extract and lemon juice. Then blend in flour and salt. Beat egg whites until stiff (but not dry). Mix batter and mix well. Bake in 8x12 in. pan 25 minutes at 375°. After it is baked cool, and remove the cake from pan and cut into bars $\frac{1}{2}$ inch wide and 3 inches long. This may be eaten as a cake or as bread. If eaten as bread, toast the strips on a cookie sheet in a very hot oven about 10 minutes or until light brown

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

COTTAGE CHEESE ROLLS

Use any basic sweet dough. Let raise. Roll out about $\frac{1}{2}$ inch thick. Spread with melted butter. Spread with cottage cheese filling. Roll up as you would for cinnamon rolls. Cut out and place on greased pan. Let raise one hour before baking. Bake 375° oven 25 to 30 minutes.

FILLING:

Depends on how much dough is used.

$\frac{1}{2}$ pt. small curd cottage cheese, add 2 Tbsp. sugar, $\frac{1}{2}$ tsp. salt, 1 egg, beaten. Mix well and spread on rolled out dough. Roll up and cut as for cinnamon rolls. When baked and ready to serve, put rolls in baking dish or casserole. Spoon thick

cream over the rolls. Cover, and heat in oven. Serve for Sunday morning breakfast or dinner or luncheon.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

ICE BOX ROLLS

2 cups scalded milk (Refrigerate
1 cup mashed potatoes after kneading)
 $\frac{1}{2}$ cup sugar 2/3 cup shortening
2 eggs 1 pkg. dry yeast
1 tsp. salt Flour

Cream shortening, sugar add potatoes, add scalded milk, cool. Then add yeast that has been dissolved in the luke warm water. Add eggs and salt. Add enough flour to make a stiff dough. Knead well. Let rise twice. Punch down. Then its ready for rolls, coffee cake, etc.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

CINNAMON ROLLS

Use sweet bread dough recipe. Roll out sweet bread dough and spread with melted butter, sprinkle generously with cinnamon, sugar mixture. (One cup sugar to 3 tsps. cinnamon). Roll up tightly and cut in 1 to $1\frac{1}{2}$ inch pieces.

Roll each piece in melted butter, then in cinnamon sugar mixture. Put in muffin tins or side by side in pan. Let rise about 20 minutes. Bake at 350° for 15 to 20 minutes.

ICING:

1 cup powdered sugar
1 tsp. almond flavoring
 $\frac{1}{4}$ cup cream

Beat together, will be thin. Drizzle
over rolls as soon as they come out of oven.
Mrs. Vernon Trupp
Loveland, Colorado
Colony Rosenberg

OVERNIGHT BUNS

Boil 4 cups water, 2 cups sugar 5 min.
Add 1 cup Crisco. Remove from heat and
cool to luke warm. Stir in 1 Tbsp. salt
and 1 pkg. yeast and 4 well beaten eggs.
Add flour enough to make dough, not too
stiff, not too soft. Make this about 2 p.m.
and let it rise till about 5 p.m. Knead
down each time. Let it rise till about
9 or 10 p.m. Make in little buns and let
set till morning and bake 15 min. at 350°.
Dollie Adler
Greeley, Colorado

SWEET ROLLS

1 cake yeast, $\frac{1}{4}$ cup luke warm water,
and 1 Tbsp. sugar. Mix and let set. Add
 $\frac{1}{2}$ cup oil, $1\frac{1}{4}$ tsp. salt 1 cup scalded milk
and let cool. $\frac{1}{2}$ cup sugar, 3 eggs beaten
slightly, 4 cups flour. Combine yeast,
1 Tbsp sugar and luke warm water. Mix well.
Add sugar, oil and salt to scalded milk
and cool. Add beaten eggs and yeast to
cool milk add flour and mix thoroughly.
Make soft dough. Put dough in greased bowl.
Brush with oil, cover and chill and then
let rise 3 times. Make rolls and Bake 15
minutes at 350°. This is my mother's
recipe, Mother Mollie Niesent.

Dollie Adler
Greeley, Colorado

KRATZ ZETLE

1 cup sweet cream
2 eggs 1 cup flour, or may
1½ tsp. salt be a little more for
-1 Tbsp. sugar a soft dough like
 biscuit

Mix like biscuit and cut into squares
4x2 inch put slits in them with knife and
bake in oven at 400° till brown. Serve
with Jam. They are like biscuits. Very
Good.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

CHEESE CAKE

Rham Kuchen

1½ cups rolled zwieback crumbs
3 Tbsp. butter 2 Tbsp. sugar
1 lb. cream cheese
½ cup sugar 1 Tbsp. sugar
1 tsp. vanilla rind of 1 lemon
1 Tbsp. lemon juice
2 eggs, separated
1 cup thick sour cream

Blend the rolled crumbs with melted
butter and 2 Tbsp. sugar. Press into
bottom of 9 inch spring bottom pan. Put
in warm oven for 5 minutes to set crust.
Cool. Warm cheese to room temperature,
break up with fork and blend in sugar and
lemon juice, rind and vanilla. Drop in
egg yolks one at a time and beat well after
each one. Beat egg whites stiff and fold
into mixture with spatula. Pour on crumbs
and bake 45 minutes at 300°.

Mix 1 Tbsp. of sugar and vanilla into some cream spread over cake and bake 10 minutes more. Let cake cool and remove from pan.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

COFFEE CAKE

Dina Kuchen

Using a sweet roll dough, roll dough to fit the bottom of square pan or rectangular pan. Spread the following mixture on top of Kuchen:

$\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup of butter

Cream this well with mixer and add 1 whole egg, beat well, add 1 Tbsp. flour.

A small amount of cream about 2 Tbsp. may be added if mixture is too thick. Sprinkle with rival topping.

RIVAL TOPPING:

$\frac{1}{2}$ cup flour $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ cup butter

Work in crumb mixture.

Mrs. Lawrence Buehler
Lakewood, Colorado

APPLE STRUDDLE

3 cups flour 1 large Tbsp. lard
1 egg A pinch salt

$\frac{3}{4}$ cups warm water or more if needed

Work and blend this until smooth and satiny looking. Cover and let ripen for 10 to 15 minutes in warm place. Divide dough making small balls. Melt $\frac{3}{4}$ cube butter. Grate apples as many as you like. Roll dough until it can be spread and gently pulled until paper thin. Carefully and no tears. Then sprinkle with grated

apples. Sprinkle with cinnamon sugar with little flour added to thicken as in apple pie. Drizzle with the melted butter. Roll up as for jelly roll place on greased cookie sheet with sides. Bake like apple pie in hot oven for 10 minutes and turn down the oven to 350° and bake for 50 minutes.

This recipe and several others in this cookbook are some favorites of Mary Bleth, Dickinson, North Dakota. They were sent to me by her daughter Edith Bleth Patzar of Dickinson. Mrs. Peter Belth is my grandmother and she came to North Dakota with her bridegroom and his father and 4 brothers in 1888 from Karlsruhe, in Russia.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

SOUR CREAM KUCHEN

CUSTARD: (may put this together the day before)

Large recipe:

10 eggs

nutmeg & cinnamon

1½ cups sugar

little salt

2 cups sour cream

1½ cups dry cottage cheese

Put some on bottom of crust and some on top of custard.

Small recipe:

3 eggs

nutmeg & cinnamon

½ cup sugar

pinch salt

½ cup sour cream ½ cup dry cottage cheese

Sprinkle some on bottom of crust and the rest on top of custard. You may use fruit such as cooked apricots instead of cottage cheese.

CRUST:

2 cups flour, not sifted
 $\frac{1}{2}$ cup sugar or less
1 tsp. salt
1 tsp. baking powder, scant
2 or 3 eggs
 $\frac{1}{4}$ cup milk, may need more
 $\frac{1}{4}$ cup butter, melted

Mix salt, flour and baking powder, together. Beat eggs, add sugar, butter and milk and to this add the flour mixture. Roll out your dough and fit into pan and pour the custard on top and cannamon on top of that. I do not think my grandmother had the use of cinnamon. Preheat oven to 400° and bake for 15 to 25 minutes. If crust it brown, turn the oven down. Baking should be for 1 hour.

Jessie Zehr
Oakland, California
Colony Karlsruhe

RIVVEL KUCHEN

Dissolve 1 Tbsp. yeast, 1 tsp. sugar in $\frac{1}{4}$ cup warm water. Heat 1 cup butter-milk until lukewarm, add $\frac{1}{4}$ tsp. soda to the milk and stir. Beat 1 egg, $\frac{1}{4}$ cup oil, $\frac{1}{4}$ cup sugar, 1 tsp. salt and yeast. Add 2 cups flour and beat until batter is smooth. Add about 2 more cups of flour and knead until smooth. Set in warm place to rise until double in bulk. Roll out to fit into your pans. This makes two 10x14 kuchen. Let rise until double in bulk, top with your favorite topping. Bake in 375° oven for 25 min. A fruit topping takes about 35 minutes.

TOPPING:

1 egg beaten 2 Tbsp. cream
2 Tbsp. sugar 1 Tbsp. flour
Beat together and spread over dough,

then add the crumb mixture. Drop a little jelly here and there, little sugar then bake.

APRICOT TOPPING:

Mix apricot jam to above, spread over dough. Top with rivvel and bake.

RIVVEL CRUMBS:

1 cube butter melted, $\frac{1}{3}$ cup sugar, $1\frac{1}{2}$ cup flour. Stir with spoon until pretty well blended, then use hand to mix well, put crumbs over the topping. Shake a little cinnamon and sugar over top if you like.

APPLE OR FRUIT KUCHEN:

Arrange fruit over dough, put topping over fruit, then the crumbs. If fruit is tart add more sugar to the topping and over the top of the crumbs.

CARAMEL TOPPING:

Put 1 cup sugar in heavy pan, and brown until caramel color, add $1\frac{1}{2}$ cups hot water, let dissolve on low heat, then thicken with 3 Tbsp. cornstarch, and 3 Tbsp. water, a little vanilla, 1 Tbsp. butter. Cool before spreading on top of dough. This topping seems to be every one's favorite.

Anna Koch
Portland, Oregon

"
KASE KUCHEN

2 cakes yeast or 2 pkgs. granulated yeast

$\frac{3}{4}$ cup lukewarm water

$\frac{1}{2}$ cup shortening 1 Tbsp. sugar

3 eggs beaten 1 cup milk

1 tsp. salt $\frac{2}{3}$ cup sugar

8 cups sifted flour

Dissolve yeast and 1 Tbsp. sugar in lukewarm water. Heat milk, add shortening sugar and salt. Cool to lukewarm. Add 2

cups flour to make a batter. Add yeast and beaten eggs, beat well. Add remaining flour to make soft dough. Knead for 5 to 10 minutes. Grease all around dough in bowl. Cover and set in warm place free from draft. Let rise until double in bulk. Then punch down, let rise again. Then punch down lightly and divide into 8 pieces. Then, roll out to $\frac{1}{2}$ inch thick and put into 8, 9 inch pie plates. Let rise for $\frac{1}{2}$ hour. Prick with fork and spread with melted butter. Fill with the following cottage cheese filling:

3 eggs beaten $\frac{3}{4}$ cup sugar
2 Tbsp. flour $1\frac{1}{2}$ pt. cottage cheese
 $1\frac{1}{2}$ cup $\frac{1}{2}$ and $\frac{1}{2}$ or rich milk
1 cup raisins, washed well

Mix this all together in bowl, and divide it into 8 equal parts. Put the filling on the kuchen, sprinkle cinnamon over all. Bake at 350° for 30 minutes.

Hulda Flegel Vowel
San Mateo, Calif.
Golden Gate Chapter

WATERMELON SYRUP COFFEE BREAD

Ribel Kuchen

$1\frac{1}{2}$ cups milk, scalded, cooled
 $\frac{1}{2}$ cup or less sugar
2 tsp. salt
 $\frac{1}{2}$ cup butter or oleo
2 envelopes dry yeast
 $\frac{1}{2}$ cup warm water
 $6\frac{1}{2}$ cups sifter flour, about

Combine scalded milk, sugar, salt and butter. Let stand while yeast softens in warm water. Add about 3 cups flour and beat. Add: 2 eggs, unbeaten, add yeast softened. Then add rest of flour until easy to handle. Knead gently until smooth.

Place in greased bowl. Cover and let rise until doubled in bulk about $1\frac{1}{2}$ hours.

Meantime prepare butter balls for topping:

1 cup butter melted and oil only used

3 cup flour, about

2 cup sugar, about

Mix flour and sugar. Pour butter oil over and mix thoroughly until quite crumbly. Shake pan taking off butter balls as they form on top and reserving for topping.

WATERMELON SYRUP THICKENING:

2 cups watermelon syrup

1 to 2 cups water depending on concentration of watermelon syrup

4 Tbsp. flour mixed with 3 to 4 Tbsp. sugar

Add flour, sugar to watermelon and water. Stir until smooth. Cook over high heat stirring constantly until gravy thickness. Cool.

Roll dough very thin. Line bottom of large greased shallow pans or cookie pans, pressing very tight to edges. Dough should be about $\frac{1}{2}$ to $\frac{1}{4}$ inch thick. Place layer of watermelon syrup evenly on dough covering clear to edges. Sprinkle butter ball topping and shake to make them distributed evenly. Bake 350° 18 to 20 minutes or until lightly brown on bottom. Makes 3 or 4 large pans of bread.

Watermelon syrup: Remove red part of watermelon. Separate seeds and press pulp in press squeezing out all possible juice. Strain. Cook thin juice down for several hours reducing to dark concentrated juice. Seal in hot sterilized jars. Keeps well in jars.

Venita Schnedier
Ft. Collins, Colorado

SOUR CREAM KUCHEN

(My modern version-excellent)

CUSTARD:

Large recipe

10 eggs Nutmeg
1½ cups sugar Salt
1½ cups dry cottage cheese
2 cups sour cream
Cinnamon on top

Small recipe

3 eggs Nutmeg
½ cups sugar Salt
½ cup creamed cottage cheese
½ cup sour cream
Cinnamon on top

You may use fruit instead of cheese-like cooked apricots. Bake small recipe ½ hour at 375°.

CRUST:

2 cups flour not sifted
½ cup sugar 1 tsp. salt
3 tsp. baking powder, level
3 eggs ¼ cup milk or more
¼ cup melted butter
½ dry yeast mixed in with the flour
Lemon flavor

Mix salt, flour, baking powder, dry yeast together. Beat eggs, add sugar, butter milk and add to this the flour mixture. Roll out dough and fit into pan and pour custard on top and cinnamon. Pre-heat oven to 400 and bake for 15 minutes and when crust browns, turn oven down. Bake for 1 hour total. If using fruit, press down over the dough in pan and then pour custard over it.

Mrs. Roland Zehr
Oakland, California

COFFEE CAKE

Denna Kucha

1½ cups milk scalded, add 1 cube oleo. Cool add ¼ cup sugar, 1 tsp. salt, 3 eggs beaten, 1 pkg. yeast soaked in ¼ cup warm water, and 4½ cups flour. Mix all ingredients together. Set in a warm place. Let rise once. Then work it down. Let rise again. Then roll out and put into oblong pans as desired. Top with any fruit such as apples sliced thin, cherries pitted, raspberries, peaches, etc. Top the dough first with the following batter, 1 egg yolk beaten with ½ cup sugar, 2 Tbsp. water, add enough flour to make a stiff dough, a little stiffer than a pancake batter. Then beat the egg white stiff and fold into batter. Spread this on top of dough then put on your fruit. Let rise. Bake about 30 min. at 350°. You can also make a Reval Kucha instead of the fruit as follows: 1 cube oleo or butter room temperature, add ½ cup sugar, cream well with hands. Then add enough flour to make little balls. Spread over the batter. Sprinkle a little cinnamon over reval.

Katie Knopp
Loveland, Colorado
Colony Frank

SUGAR KUCHEN

2 cups sugar	½ cup butter
1 cup cream	1 cup milk
4 eggs	4 tsp. baking powder
1 tsp. salt	Enough flour to handle
	Medium stiff

Roll out dough ¼ inch thick, roll size of cake pan. Place in greased pan. Brush with melted butter and sprinkle with the

following: $\frac{1}{2}$ lb. rolled wafers, 1 cup sugar, 1 Tbsp. anise. Bake at 350° about 15 to 20 minutes. Then cut in squares and remove from pan to cool. This is delicious with a filling of cooked prunes or apricots with sugar and put between 2 layers of dough and bake the same way sprinkling top with crumb topping.

Mrs. Amos Freed
Dickinson, N. Dakota
Colony Ukraine

NUT STRUDDLE

4 cups flour $\frac{1}{2}$ lb. butter
5 egg yolks 2 Tbsp. sugar
 $\frac{1}{2}$ cup milk 1 tsp. salt
2 cakes compressed yeast

FILLING:

1 lb! walnuts ground
1 cup sugar 5 egg whites beaten
 stiff

Soak yeast in a little warm water. Put butter into flour and mix as for pie crust. Then add sugar and mix. Add eggs and milk and mix. Divide dough into four parts to have 4 struddles. Roll out real thin. Put in filling and roll up and let rise an hour. Bake 1 hour at 320°.

Mrs. Tony Mayer
Dickinson, N. Dakota
Colony Ukraine

SUGAR KUCHEN

$1\frac{1}{2}$ cups sugar $\frac{1}{2}$ cup butter
Cream Well.

Add 1 pt. sour cream, mixed with $1\frac{1}{2}$ tsp. soda and 1 tsp. vanilla. Add: $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. baking powder and enough flour to make a stiff dough. Refrigerate over nite. Roll out $\frac{1}{4}$ inch thick and place in

cake pan. Prick with fork here and there. Butter top with melted butter, spread with a mixture of $\frac{1}{2}$ lb. crushed rolled wafers, 1 cup sugar, 1 Tbsp. anise ground. Delicious filled by covering first layer with cooked prunes or apricots and a second layer of dough and sprinkled with topping. Bake at 350° about 20 minutes.

Mrs. Amos Freed
Dickinson, N. Dakota
Colony Ukraine

GERMAN SUGAR KUCKEN

5 eggs $1\frac{1}{2}$ cups lard
 $4\frac{1}{2}$ tsp. baking powder
 $1\frac{1}{2}$ cups sugar 1 cup milk
1 tsp. soda 2 cups sweet cream
Pinch salt 5 cups flour, about

Add enough flour to make soft dough.
Roll thin, spread with filling and sprinkle with sugar and cinnamon.

FILLING FOR TOPPING:

4 eggs beaten 3 cups thick cream

Bake 40 minutes or until brown at 350° in oven.

Barbara Selenski
Billimun, Saskatch-
ewan
Colony Odessa

MOTHERS KUCHEN

(Quick variation)

Dough: 1 box hot roll mix (about 14oz. size)

Mix as directions on box, but add 1 egg 1 tsp. lemon rind and 1 tsp. vanilla. Let rise once in warm place and divide into 4 balls. Pat into 4 cake tins, prick and immediately top with fruit, cooked or raw,

top with custard, sprinkle with cinnamon,
dot with butter. Bake 350° for 20 min.

VARIATION:

Top fruit with sugar, butter and spice
No custard. Cottage cheese well blended
may be added to custard.

CUSTARD:

3/4 to 1 cup thick sour cream

3 eggs, large

1/2 cup sugar

Blend well and pour on fruit and dough
and bake as above.

This Kuchen always in Russia and here
is made for Easter, Christmas and special
holidays like weddings and church suppers.

Mrs. Rueben Huether
Dickinson, N. Dakota

CHERRY COFFEE CAKE

Kirsche Kuchen

1 pkg. Fleischmann's yeast or other
brand yeast

1 cube butter 1/3 cup sugar

2 tsp. salt 2 eggs

1 1/4 cup milk scalded.

Add butter to hot milk, cream sugar,
salt with the eggs until light and fluffy.
Add the cooled milk and butter and dissol-
ved yeast. Add enough flour to make a soft
dough. Grease bowl, let rise until double
in bulk, knead down. Let raise again, roll
dough out to 1/2 inch thickness, put in gre-
ased pan, brush with butter, let raise
about 1/2 to 3/4 hr. Drain about a quart
of fresh or frozen cherries, when coffee
cake has raised, put cherries on top.
While dough is raising cream 3/4 cup sugar,
with 3 egg yolks. Cream until light and
fluffy. Beat the egg whites until stiff,

fold into the creamed egg yolks and sugar. Spread over the cherries and bake in 375° to 350° oven 25 to 30 minutes.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

KAESE KUCHEN

Line pan with any kuchen dough. Spread dry cottage cheese over dough. Then drizzle the sour cream dressing over cheese.

DRESSING:

2 eggs $\frac{1}{2}$ cup sour cream
1 cup flour

Let rise. Bake at 375° for 25 to 30 min

Nancy Ginder
Colony Oberdorf

ZWIEBEL KUCKEN

Use any bread dough. Roll $\frac{1}{4}$ to $\frac{1}{2}$ inch thick and put in pan. Cut chives 1 inch long and sprinkle with salt. Let stand 1 hour. Drain 3 cups chives. Spread over dough. Beat 2 eggs, 1 cup sour cream, 1 cup flour, 1 tsp. salt. Beat eggs, add the other ingredients and drizzle over chives. Let rise. Bake 375° for 30 min.

Nancy Ginder
Colony Oberdorf and
muhlberg

KRATZKUCHEN

2 cups flour 2 tsp. baking powder
Scant tsp. salt $\frac{3}{4}$ cup cream

Mix all together. Roll out dough to 2 inches thick. Cut into 5 inch squares. Cut 2 slits in each square. Bake at 425° oven for 15 minutes

Mrs. Henry Trupp
Loveland, Colorado
Colony Frank

COFFEE CAKE

Krummel Kuchen

1 cup hot milk 1/3 cup butter
1/4 cup sugar 1/2 tsp. salt
1 egg 2 3/4 cup flour, about
1 cake yeast dissolved in 1/4 cup luke-
warm milk

Add butter, sugar and salt to milk.
When lukewarm add dissolved yeast, beaten
egg and flour to make a very stiff batter.
Beat well. Cover and let rise until light.
About 2 hours. Spread 1/2 inch thick on
oiled pan, cover and let rise about 30 min.
When light spread over the top of cake:
2 Tbsp. melted butter, then sprinkle with
krummels. Bake 350° for 40 minutes.

KRUMMELS:

1/4 cup sugar 1/2 cup flour
1/4 cup butter

Rub butter into sugar and flour mixture
so it is crumbly.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

COFFEE CAKE OR BUTTER ROLLS

1 cup milk 1/2 cup shortening
1/2 cup sugar 1 cake yeast
4 1/2 cups flour 1 tsp. salt

If dry yeast is used, use 3/4 cup milk
and 1/4 cup water. Scald milk, add shortening,
sugar and salt. Cool to lukewarm. Add
crumbled yeast and mix. Then add flour.
Mix smooth soft dough. Knead down once and
let rise again. Put into pans. Let rise
double in size. Bake 20 minutes, 375°.

Mrs. Henry Trupp
Loveland, Colorado
Colony Frank

APPLE BREAD

Apfel Kuchen

2 cups flour	1 tsp. salt
3 tsp. baking powder	
$\frac{1}{4}$ cup sugar	1 cup brown sugar
$\frac{1}{2}$ tsp. nutmeg	2 eggs
$\frac{3}{4}$ cup milk	$\frac{1}{4}$ cup melted butter
$\frac{1}{4}$ cup raisins	$\frac{1}{4}$ cup butter for topping

Sift together flour, salt, baking powder and sugar. Add beaten eggs, milk and melted butter. Spread in greased baking pan and cover with sliced apples. Cover mixture of brown sugar, butter, raisins and nutmeg. Bake 375° about 35 minutes. Serve warm with cream.

Mrs. John Blum

FRUIT COFFEE CAKE

Obst Kuchen

$\frac{3}{4}$ cup flour	$\frac{3}{4}$ tsp. baking
$\frac{1}{8}$ tsp. salt	powder
2 egg yolks	6 Tbsp. cold water
7 Tbsp. sugar	2 egg whites beaten
$\frac{1}{2}$ tsp. vanilla	

Sift flour and baking powder together. Add water to egg yolks and beat until light and foamy. Add sugar gradually beating well. Then add flour mixture. Add beaten egg whites and vanilla. Bake in flat pan greased well at 350° for 20 min. Let cool. Turn cake out onto dish. Any fruit may be used. Fresh strawberries, raspberries, pitted cherries, bananas, peaches or canned pineapple. Example, wash strawberries, hull, let dry. Place each strawberry beside each other. Fill hollow in cake. Cook this dressing: 1 cup water or fruit juice, 8 Tsp. sugar,

$\frac{1}{2}$ pkg. strawberry jello, $1\frac{1}{2}$ Tbsp. corn starch. Mix sugar, jello and cornstarch with small amount of water. Cook until clear and transparent. Pour over fruit, filling in all spaces.

Lydia Schmick
Saginaw, Michigan
Colony Oberdorf
Muhlberg

GRAST KUCHEN

2 cups flour $\frac{1}{2}$ tsp. salt
1 egg 1 tsp. soda
1 cup milk

Mix all ingredients together, put on floured board. Roll out to $\frac{1}{2}$ inch thick. Then cut into 3x4 inch strips and cut a slit through the middle and put on a floured cookie sheet. Bake at 400° for 10 to 15 minutes. Serve with butter and jam.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

KUCHEN

1 cup raisins 1 cup prunes pitted
1 cup figs 4 apples
Cook and grind. Let cool.

Use any basic roll dough. Roll $\frac{1}{4}$ inch thick 14x16 inch. Place heaping Tbsp. of filling about every 3 inches. Roll another piece of dough 14x16 inches lay this over first piece. Cut out circles with cookie cutter. Lay on greased pan. Let rise. Bake at 375° about 20 to 25 minutes. Let cool. Frost with $\frac{1}{2}$ cup butter and $\frac{1}{2}$ cup flour made into a paste. Spread over baked Kuchen. Then sprinkle colored sugar over them.

Mrs. Chris Schmidt
Windsor, Colorado
Colony Oberdorf

-- KUCHEN -- AND -- BUNS --

1 cake yeast	1 Tbsp. salt
1 small potato	$\frac{1}{2}$ cup butter
1 cup sugar	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup sour cream	$\frac{1}{2}$ cup lightly stewed raisins

Boil the potato well done. Mash and put back into potato juice. Soak yeast in $\frac{1}{2}$ cup warm water until it bubbles. Combine potato and juice, yeast and salt and add enough flour to make a very soft dough. Cover and set in warm place one hour. To this mixture add $\frac{1}{2}$ cup butter and 1 cup sugar, the stewed raisins, sour cream, milk and add enough flour to make the dough manageable. The softer the dough, the better the kuchen. Cinnamon and nutmeg may be added. Put the mixture in a warm place and let rise for an hour. Knead. When it comes up again to twice its size the dough is ready to be shaped. Pinch off a piece of dough the size you want to make the coffee cake and roll and stretch to size of pan. The dough should be about $\frac{1}{2}$ inch thick. Let rise. Prepare crumbs with 4 Tbsp. butter, 4 Tbsp. flour and 4 Tbsp. sugar. Mix well and spread on kuchen so it will form small balls. Before putting on the crumbs, when the kuchen is about twice its original size, punch the coffee cake with a fork in a dozen places. Bake in moderate oven until brown. To make the buns form 1 or 2 small balls, or three if you like, dip in melted butter and mold into a muffin pan. Let rise an hour and bake in a moderate oven until brown. A powdered sugar frosting may be used on the buns.

Jessie Zehr
Oakland, California
Colony Karlsruhe

RIVVEL KUCHEN TOPPING

1 cube butter or oleo

1 cup flour

$\frac{1}{2}$ cup sugar

Let butter soften to room temperature.

Mix butter, flour and sugar with fork until it crumbles. Sprinkle on top of coffee cake dough or bread dough.

Helen Neu Hile

Fairfax, Virginia

TOPPING FOR COFFEE CAKE

3 egg whites beaten stiff

$\frac{1}{4}$ tsp. cream tarter

$\frac{1}{2}$ cup sugar 1 tsp. vanilla

2 Tbsp. flour 3 eggs yolks beaten

Mix all together. Put fruit on top of dough, cherries, apples, strawberries, wonderberries, etc., what ever you like, sweeten to taste. Top with the above mixture. Use any good roll dough.

Mrs. Eliz. Frank

Loveland, Colorado

Colony Denhof

TOPPING FOR COFFEE CAKE

2 cups water 2 cups sugar

$\frac{1}{2}$ cup flour 2 cups cold water

$\frac{1}{2}$ cup cream

Brown sugar in heavy skillet, as for burnt sugar cake. After thoroughly browned add 2 cups water. Let boil until dissolved; mix $\frac{1}{2}$ cup flour and 2 cups cold water until smooth. Stir thickening into sugar mixture. Let boil again, until thick. Cool and spread on unbaked coffee cake. Top with crumbs. Mixture below: (on next page)

STRUESEL RIVAL:

$\frac{1}{2}$ lb. butter - 2 cubes

1 cup sugar 3 cups flour

Mix with hands until crumbly. Spread over the above topping by sprinkling through fingers. There will be some big crumbs. Bake at 350° for 30 minutes.

Mrs. Harold Uhrich
Greeley, Colorado
Colony Dönnhof

BURNT SUGAR TOPPING FOR COFFEE CAKE

$\frac{3}{4}$ cups white sugar

Put into heavy skillet and brown stirring all the time. Then add 1 cup water. Cook until all sugar is dissolved. Then add about 2 Tbsp. flour, moistened in a little water, be sure its not lumpy. Then add to sugar mixture. Cook until thick. Then cool. Spread on top of coffee cake top with rivle.

RIVLE:

$\frac{1}{2}$ cup oleo $\frac{1}{2}$ cup sugar

Enough flour to make little balls.

Work all this with your hands. Have oleo room temperature.

Katie Knopp
Loveland, Colorado
Colony Frank

PLUM TOPPING FOR KUCHEN

When dough is in pans, cut fresh plums in half, remove pits and lay plums in rows with skins sides up on dough. Sprinkle with mixture of $1\frac{1}{2}$ cups sugar, 2 tsp. cinnamon and 2 Tbsp. butter cut into it. Let rise until double, about 45 minutes. Bake at 375° for 10 minutes. Pour this mixture over Kuchen and continue baking.

Bake 15 or 20 minutes. Egg yolk beaten with $\frac{1}{3}$ cup light cream or 1 whole egg beaten with $\frac{1}{2}$ cup flour and $\frac{1}{2}$ tsp. baking powder moistened with cream to consistency of gravy; apples and other fruits may be used.

Marie Beideck
Mrs. Con Trupp
Mrs. Alex Eisenach

WATERMELON SYRUP BREAD

Heat: 1 cup milk
Add: 4 Tbsp. butter
Cool to luke warm.
Add: 1 cake yeast
 $\frac{1}{2}$ cup watermelon syrup
 $\frac{1}{3}$ cup sugar
1 beaten egg
 $\frac{1}{4}$ tsp. anise seed

Mix. Add: 4 cups flour, about. Mix well and turn on floured board. Knead. Place in greased bowl. Let rise $\frac{1}{2}$ to 1 hour. Knead on floured board several minutes. Shape into buns and place in greased flat bread pan. Bake 325° to 350° about 20 minutes or until done. This recipe is known by several different names, some are not accurate, so I did not include them.

Venita Schneider
Ft. Collins, Colo.

GERMAN SOUR CREAM TWISTS

$3\frac{1}{2}$ cups sifted flour
1 tsp. salt Mix - Step 1
 $\frac{1}{2}$ cup butter
 $\frac{2}{2}$ cup shortening Cut in - Step 2

1 pkg. dry yeast
1/4 cup luke warm water
3/4 cup sour cream
1 egg
2 egg yolks
1 tsp. vanilla
Combine and mix well.
1 1/4 cups sugar

Do not add sugar to dough. Cover and chill 2 hours or overnight. Divide chilled dough in one half. Roll halves on sugared board to an oblong 8x16 inch. Sprinkle with sugar. Fold ends toward center overlapping ends. Repeat 3 times ending up with an 8x16 inch piece. Cut 1x4 inch strips & twist. Do other half same way. Bake on ungreased baking sheet at 350° for 15 minutes. Cool on racks. Note: no second rising.

Mrs. June Schwabauer
Portland, Oregon

RAISIN BARS

Boil 1 cup raisins in 2 cups of water for ten minutes. Add one stick of oleo and cool.

Sift together:

1 cup white sugar 1 tsp. soda
2 cups sifted flour
1/2 tsp. salt 1/4 tsp. nutmeg
1/2 tsp. cinnamon

Stir into raisin mixture and pour into a 9x13 by 2 inch pan. Bake at 350° for 30 minutes. 1/2 cup chopped walnuts may be added. After cooling, frost with an icing made of 1 tsp. vanilla flavoring powdered sugar and enough milk to make of desired consistency.

Mrs. Vincent Hrenchir
Colony Strechterau

SPECIAL CHRISTMAS BREAD

Schnitz Brot

1 c warm water 2 pkg. dry yeast
3 c flour: Make batter (Sponge) of the
2 Tbsp. sugar above ingredients.
Let stand 1 hour in warm place.
In meantime prepare the following:
1½ c. prune juice
1 pkg. mince meat dry
2 c drained chopped pitted prunes
1 c soaked raisins
7 c. flour 1 c nutmeats, chopped
2 tsp. salt 1 c brown sugar
½ cup butter or shortening

Cook mincemeat according to ingredients above, using prune juice instead of water. Remove from heat add prunes, raisins, nuts, salt, brown sugar, and shortening. Mix well. Then put 6 c. flour in large bowl, add sponge and fruit mixture. Mix well until flour is quite moist. Put remaining flour on a bread board and knead dough until all flour is taken up. Put in a greased bowl and let rise until doubled (about 1½ hrs. in warm place.) Knead down and let rise again. Then divide into 3 loaves. Set into greased loaf pans. Grease tops of loaves and let rise until double. Bake in slow 300° oven for 1 hr. Reduce heat to 250° bake ½ hr. Remove from pan, cool on rack. Can be frosted with powdered sugar, let age three days. Serve sliced with butter.

This had been handed down from our grandmother. Will keep very well in deep freeze for many months.

Mrs. Emanuel H. Loos
Portland, Oregon

This recipe also turned in by:

Mrs. Harold Uhrich
Greeley, Colorado
Colony Frank

— CHRISTMAS — STOLLEN —

1 c scalded milk
1 pkg or 1 cake of yeast dissolved in
 $\frac{1}{2}$ cup of warm water
1 tsp. p. sugar
4 cups flour
1 cup butter - softened
 $\frac{1}{2}$ cup sugar
3 egg yolks
1 tsp. salt
 $\frac{1}{4}$ tsp. nutmeg

Scald milk, allow to cool to luke warm. Mix yeast with the teaspoon sugar in luke warm water. Add to milk, add part of flour. Beat until smooth. Cream softened butter with the above mixture with the beaten egg yolks, salt, nutmeg and remainder of flour. Knead until smooth and elastic. Place in warmed buttered bowl, in warm place to raise until double in bulk, about $3\frac{1}{2}$ hrs. When dough has doubled in bulk, roll out about $\frac{1}{2}$ in. thick. Brush with melted butter and cover with filling. Cut in 4 squares, which makes triangles. Roll into 4 triangles and roll up, start at wide end, place on greased baking sheet and form into a crescent. Don't let raise to long before baking. Bake from 25 to 30 minutes in 350° oven.

FILLING:

1 lb. pitted dates cut up
 $\frac{1}{2}$ cup chopped nut meats
1 cup maraschino cherries cut up in small pieces
1 or 2 slices candied pineapple.

When baked, cool and decorate with powdered sugar, nuts and cherries. This is a German recipe from Germany given by:
Katherine Uhrich Mrs. W. Strauch
Loveland, Colo. Ft. Collins, Colorado
Colony Frank

ANISE SEED COOKIES

Cream $\frac{1}{2}$ cup butter until light. Gradually add 1 cup sugar and continue creaming until fluffy. Stir in 4 egg yolks, beaten with 1 tsp. vanilla. Sift together $1\frac{1}{2}$ cups flour, 2 tsp. baking powder and $\frac{1}{3}$ tsp. salt. Sift again and add 1 Tbsp. anise seed and mix together well. Blend dry ingredients with butter. Mix thoroughly to make a soft dough. More flour may be added if necessary. Roll out the cookie dough $\frac{1}{4}$ " thick on a lightly floured board. Cut into desired shapes, place cookies on lightly greased baking sheet and brush them with beaten egg yolk. Bake in oven 350° for 15 minutes.

Dollie Adler
Greeley, Colorado

LEBKUCHEN

Beat 3 eggs until foamy. Add 2 cups brown sugar and $\frac{1}{4}$ cup honey. Mix and sift $3\frac{1}{2}$ cups of flour with 1 tsp. soda, 1 tsp. salt, 2 tsp. cinnamon, add to first mixture. Mix well add $1\frac{1}{2}$ cups chopped walnuts. Pat into greased and floured jelly roll pans, 16x11 inches. This makes a stiff dough, so wet hands and pat even. Bake at 350° for 10 to 15 minutes. While hot heat about 4 Tbsp. lemon juice and stir in enough powdered sugar to make thin icing. Spread over cookies. Cool, cut into squares.

Betty Schlagel
Pierce, Colorado

Ich wünsche euch Glück im neues Jahr
Im alten war das Geld so rahr (kostbar)
Im diesem soll es besser gehen
Die Schulden lassen wir alle gehen.

NEW YEAR'S YEAST COOKIES

Porzeke

Thoroughly dissolve 1 tsp. sugar in $\frac{1}{2}$ cup lukewarm water, sprinkle over 1 pkg. yeast. Let stand 10 minutes. Then stir well.

Mix 1 cup milk, 3 Tbsp. sugar, $1\frac{1}{2}$ Tsp. salt, 1 Tbsp. butter or shortening. Scald until sugar is dissolved and shortening melted. Cool to lukewarm. Stir in 1 egg well beaten and the yeast. Beat in $2\frac{1}{2}$ cups flour. Then add 1 cup raisins. Cover and set in warm place until dough doubles in bulk. About 1 hr. Then drop the mixture by small spoonfuls into deep fat. Fry until golden brown. Drain on paper. Very popular in Mennonite homes on New Year's Eve.

Barbara Selenski
Billimun, Sask.
Colony Odessa

BREAD SPONGE CAKE

Sift together $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups bread sponge, $\frac{3}{4}$ cup butter, 2 well beaten eggs and 1 level tsp. soda dissolved in $\frac{1}{2}$ cup warm water. Add flour enough to thicken to cake batter consistency. To flour add 1 level Tbsp. of cocoa, 1 tsp. cinnamon and $\frac{1}{2}$ tsp. each of cloves, salt, and nutmeg. Add $1\frac{1}{2}$ cups raisins (that have been washed in hot water.) Put into pan let rise; nuts may be added. This cake is better without frosting.

This is my mother's recipe from Russia. Mother Mollie Neisent.

Dollie Adler
Greeley, Colorado

GERMAN COOKIES

Nurnberger

1 cup honey $\frac{1}{2}$ tsp. allspice
3/4 cup brown sugar packed
1 egg $\frac{1}{2}$ tsp. nutmeg
1 Tbsp. lemon juice
1 tsp. grated lemon
2 3/4 cup flour $\frac{1}{4}$ tsp. cloves
 $1\frac{1}{2}$ tsp. soda 1/3 cup cut citron
1 tsp. cinnamon 1/3 cup chopped nuts
Candied cherries cut in slices
Blanched almonds

Heat honey to boiling in sauce pan.

Cool. Stir in sugar, egg, lemon juice and rind. Stir together flour, soda and spices Mix into honey mixture. Stir in citron and nuts. Chill in saran wrap over nite. Heat oven to 350°. Roll small amount of dough keep rest chilled. Roll out $\frac{1}{4}$ inch thick. Cut into 2 inch rounds. Place on greased baking sheet, with fingers up, cookies toward center. Press almond halves into cookies, use a cherry slice in center. Bake just until set 10 to 12 min. Immediately brush with glazing icing. Remove from baking sheet. Cool. Store to mellow.

GLAZING ICING:

Boil 1 cup sugar and $\frac{1}{2}$ cup water until it spins a thread. Remove from heat, stir in $\frac{1}{4}$ cup powdered sugar. Brush hot icing lightly over cookie. If icing gets sugary reheat slightly adding a little water until clear. Note to mellow cookie store in an air tight container for a few days. Add a cut orange or apple changing it frequently.

Mrs. Harold Uhrich
Greeley, Colorado
Colony Denhoff

CITRON COOKIES

Zitronen Brödchens

2 whole eggs and 2 yolks
1 cup sugar 2 cups flour
1 cup citron-grated - rind of 1 lemon
grated

Mix ingredients in order given. Take a small amount and roll into a strip 3 in. wide (use as little flour as possible) cut strips into pieces 2 inches long and fold over. Decorate each piece with a cherry or nut. Bake 15 minutes at 350°.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

CRUMB CAKE

Rivle Cake

1 cup dates Boil together with
1 cup raisins 2 cups water about
5 minutes

Mix like pie dough the following:

$\frac{1}{2}$ cup shortening 1 cup brown sugar
2 cups flour Pinch salt

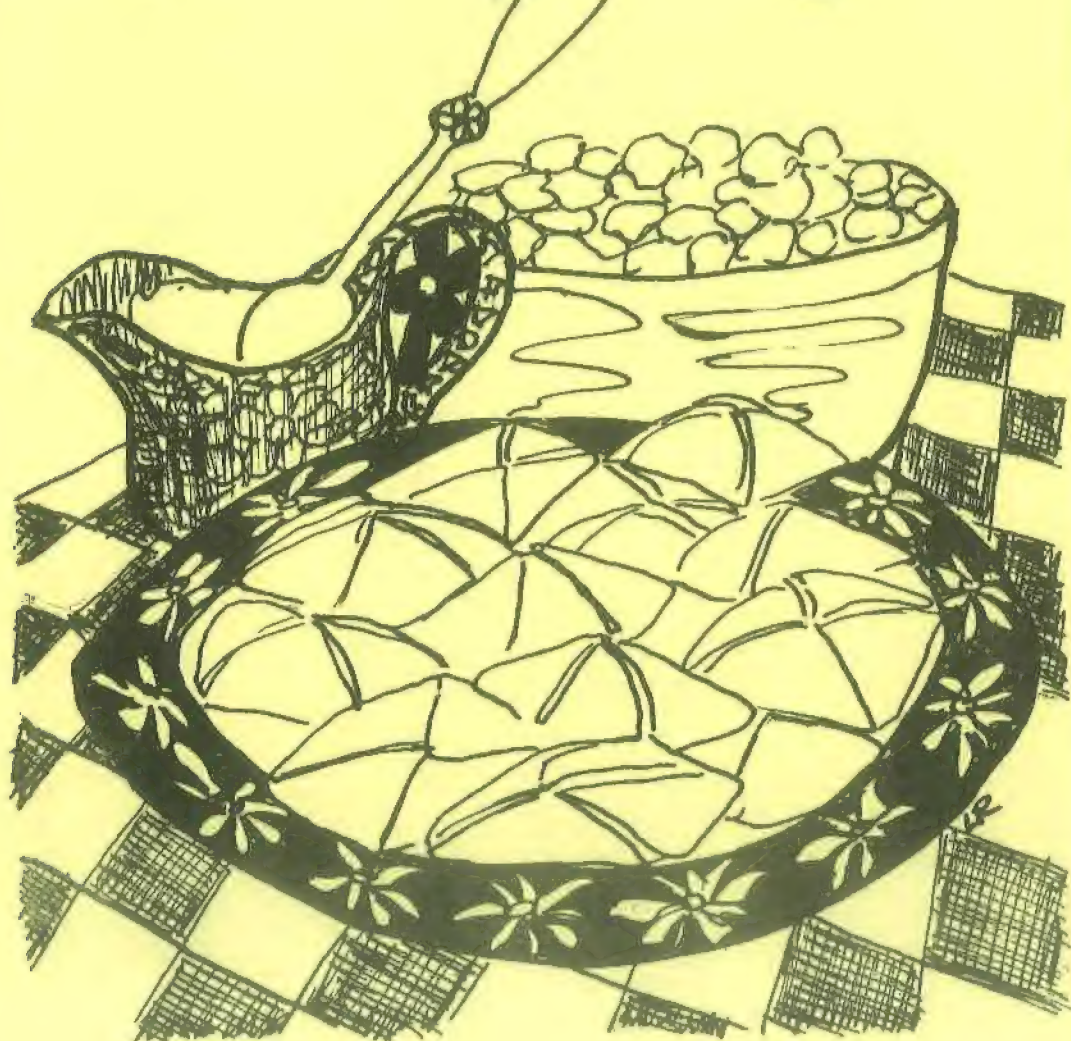
Now take out $\frac{1}{2}$ cup of crumbs for top. Then add 2 eggs, 1 tsp. cinnamon, 1 tsp. allspice, 1 tsp. soda, and 1 tsp. vanilla. Add the hot liquid from dates and raisins, mix well, add nuts if you like with the dates and raisins. Pour in oblong pan that has been greased and floured. Top with the $\frac{1}{2}$ cup crumbs. Bake in moderate oven.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

Can't lose weight by talking about it.
You have to keep your mouth shut.

Gloss

(Dumplings)



DUMPLINGS

Butterballs.....	7
Cheese Buttons.....	14
Cheese Buttons.....	21
Cheese Buttons.....	26
Cottage Cheese Dumplings.....	16
Cottage Cheese Dumplings.....	26
Dumplings.....	1
Filled Dumplings.....	20
Fruit Dumplings.....	15
Fruit Dumplings.....	27
Glosse.....	22
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Platshinta.....	19
Platshinta.....	24
Platshinta.....	25
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SCHNITZ AND KNEPP

I am a man well up in years with
simple tastes and few,
But I would like to eat again a dish
my boyhood knew.
A rare old dish that Mother made that
filled us all with pep,
This generation knows it not--we called
it Schnitz and Knepp.
I patronize all restaurants where grub
is kept for sale,
But my search up to the present has
been without avail.
They say they never heard of it, and
I vainly wonder why,
For that glorious concoction was better
far than pie.
Dried apple snits, a slab of ham and
mammoth balls of dough
Were the appetizing units that filled
us with a glow,
When Mother placed the smoking dish
upon the dinner table,
And we partook of it's delight as long
as we were able.
My longing for that boyhood dish I
simply will not shelf;
If I cannot find it anywhere, I'll
make the thing myself.

Sent to me by my
Aunt Edith Petzer
Mrs. Jessie Zehr
Oakland, California

Notes

DUMPLINGS

Dampfnoodla

Form into balls enough bread dough for two (about $\frac{1}{2}$ loaf). Let rise. Put some shortening to a Dutch oven or chicken fryer. Add 1 cup water and $\frac{1}{2}$ tsp. salt. Bring this to a boil and add the dampfnoodlas. Cover and let boil for $\frac{1}{2}$ hour.

These dampfnoodla are the same as Heve Glace in the colony of Frank.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

DUMPLINGS

Caris Glace

3 eggs beaten If eggs are large it
1 cup flour may be necessary to
4 potatoes cubed add $\frac{1}{2}$ cup more flour

Mix eggs and flour. Cook potatoes in salt water until almost done. Then drop dumplings with teaspoons into the boiling potatoes. When dumplings rise to top they are done (about 2 minutes). Remove with a slotted spoon or drain in a colander.

These may be served with applesauce, sour cream, cooked green beans with 1 cup sour cream or crumbled bacon over the klaese. Sauerkraut 1 cup and 1 cup fried bacon crumbs. Or you can fry them in 2 Tbsp oleo or butter. This is a delicious luncheon dish. Serve any of these six ways mentioned. Inexpensive but good.

Our ancestors ate these frequently as this was a cheap dish. Serves 4.

Cari Arbuckle
Colony Oberdorf

POTATO-- DUMPLINGS--

Kartaffel Kleasel

9 large potatoes, grated and drained.
Cut 2 potatoes into cubes. Boil and mash.
Pour over grated potatoes (very dry) form
into balls size of small egg around cube of
browned bread. Drop into boiling water in
which ham hocks have been boiled. Serve
with round steak and gravy.

Betty Schlagel
Pierce, Colorado

CREAM OF WHEAT BALLS

Gritz Glase

1 cup water	Little salt
1 tsp. butter	$\frac{1}{2}$ cup cream of wheat
1 beaten egg	Soup broth

Combine water, butter, salt and cream
of wheat and boil slowly for about 5 min-
utes, cool. Add beaten egg and dip $\frac{1}{2}$ tsp.
of mixture into boiling broth and boil for
5 or 6 minutes.

Mrs. J. N. Saur

CREAM OF WHEAT DUMPLINGS

Gritz Glase

2 eggs	Pinch of salt
Butter, size of walnut	$\frac{1}{2}$ cup of cream wheat

Beat egg yolks, salt and butter together
until fluffy or creamy. Beat egg whites
until stiff and add yolk mixture. Fold in
cream of wheat to make a soft dough. When
spooned out with a tsp. it should hold
together.

Drop into boiling meat broth and cook
slowly for 5 or 10 minutes. Mixture will
expand to about double in size.

Mary Floth

FARINA DUMPLINGS

Grease Klaese

1 egg beaten 1 Tbsp. butter
 $\frac{1}{4}$ cup cream of wheat or Farina.

Mix well, refrigerate at least 2 hours.
Then drop by $\frac{1}{4}$ tsp. into gently boiling
chicken broth. Makes a tiny star like
appearance very tasty and easy to eat.

Large recipe:

2 eggs beaten 1 Tbsp. oleo or butter
 $\frac{1}{2}$ cup cream of wheat or Farina

Same procedures as above. Serve 4.

Sally Arbuckle

GERMAN DUMPLINGS

Glaze

Peel and cube 1 large potato. Boil in
large kettle in 2 qts. water with 1 Tbsp.
salt. Boil until almost done. Then spoon
in glaze. Use a Tbsp. dipping spoon in hot
water after each glaze. Bring to full roll-
ing boil. Drain and either fry them or
brown bread crumbs in butter and pour over
glaze and potatoes. Also pour light cream
over glaze.

Glaze Dough:

1 cup flour $\frac{1}{2}$ tsp. salt
1 egg $\frac{1}{4}$ cup milk
 $\frac{1}{2}$ tsp. baking powder

Mix with spoon until well blended.
Spoon out pieces size of a peanut. Glaze
will swell.

Betty Schlagel
Pierce, Colorado

GERMAN DUMPLINGS

Glaesce or Glace

Peel and cube 1 large potato. Boil in large kettle about 2 qts of water, salted. Boil until almost done. Then spoon in the glace use a Tbsp. dipping spoon in water after each glace is added. Bring to boil. Drain. Fry them in butter or brown crumbs in butter and pour over glace and potatoes, also may be served with cream.

Dough for Glace:

1 cup flour	$\frac{1}{2}$ tsp. salt
1 egg	$\frac{1}{4}$ cup milk
$\frac{1}{2}$ tsp. B. Powder	

Mix with spoon until well mixed. Spoon out pieces the size of almonds. The glace swell a bit. Serves 3.

Mrs. Phillip Fries

POTATO DUMPLINGS

Kartoffel Klase

6 medium cooked potatoes. When tender pour off water, set on low heat to absorb water. Melt in skillet over low heat:

$1\frac{1}{2}$ Tbsp. butter

Add 1 slice bread cut in cubes to butter and toast to golden brown.

Whip potatoes until fluffy, add

2 eggs	1 tsp. salt
$\frac{1}{4}$ tsp. pepper	$2\frac{2}{3}$ to $3\frac{1}{4}$ cup sifted
$\frac{1}{4}$ cup starch	flour

Starch can be added to $\frac{1}{2}$ the flour.

Add enough flour to make a soft dough. Take pieces of the potato dough and shape into balls about 1 inch in diameter. Poke one or two bread crumbs into the center of each ball. Drop the dumplings in to 2 qts. of

boiling salted water (1tsp. salt). Cook only as many dumplings one at a time so the dumplings aren't crowded. Cook about 5 min. or until dumplings rise to the surface of water. Carefully remove from water, with slotted spoon and drain over water a few seconds. Put dumplings into warm serving dish and serve with brown melted butter. Add chopped parsley over potatoes if liked.

Dumplings may be served with sauerkraut, meat or poultry.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

DUMPLINGS

Glaze

2 medium potatoes cubed. Boil in a large kettle in 2 qts. of water with 1 Tbsp. salt. Boil potatoes until almost done, then spoon in glaze with a teaspoon, dipping spoon in the hot water. Drain the glaze and either fry them in $\frac{1}{2}$ cube butter. When slightly browned, then beat lightly 3 eggs and stir into the glaze. Cover for just a few minutes or brown $\frac{1}{4}$ cube butter with bread crumbs. Pour over the glaze and add about $\frac{1}{2}$ cup of warmed cream or sour cream over the glaze. Also leftover sauerkraut, heated and add a layer of Glaze, then the sauerkraut, brown $\frac{1}{4}$ cube of butter and bread crumbs and pour over the glaze dish.

Glaze dough:

1 cup flour
1 egg
 $\frac{1}{2}$ tsp. b. powder

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup milk or more to
make soft dough

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

SCHLAG GLAZE

Melt $\frac{1}{2}$ cube butter, beat 2 eggs, add little salt, nutmeg, enough flour for soft dumpling dough. Put $\frac{1}{2}$ tsp. into hot soup broth, boil 8 to 10 minutes.

Mrs. J. N. Saur

SCHLAK GLACE

4 Tbsp. butter, cream well add 4 egg yolks. Beat the whites not too stiff. Add 4 Tbsp. flour, mix well, drop into chicken broth with teaspoon.

Betty Schlagel
Pierce, Colorado

CREAM OF WHEAT DUMPLINGS FOR SOUP

1 cup cream of wheat
1 cube butter
4 eggs A little salt to taste
2 heaping Tbsp. of flour

Mix in the morning if to be used at noon or evening. Drop by teaspoon in to hot boiling broth and boil for 30 minutes or longer. Cook with rice. These are very light.

Hannah Kindsfater
Colony Kratzke

DUMPLINGS FOR SOUP

4 eggs separated 2 to 3 Tbsp. flour
1 cube butter 1 tsp. Baking powder
Beat yolks and butter real hard. Then add a little flour and tsp. baking powder. Beat well and add beaten egg whites.

Good in chicken soup with some rice. Drop from teaspoon into hot soup and let cook up. If dumplings run add more flour.

Mollie Reifschneider
Downey, California
Colony Grimm

BUTTER BALLS

Butter Glace

1 large loaf of bread
 $\frac{1}{4}$ tsp. salt 4 eggs beaten
 $\frac{1}{2}$ lb. butter melted
 $\frac{1}{2}$ tsp. allspice

Brown bread in oven until golden brown. Crush fine. Put in bowl, add melted butter, eggs, salt and allspice. Mix well. Add enough milk to moisten well but not soggy, $\frac{1}{2}$ cup at a time. Roll into balls in your hands until the size of a walnut. Add to boiling chicken broth. If balls fall apart add more milk. Good for noodle soup.

Betty Schlagel
Pierce, Colorado

BUTTER BALLS

4 cups dry fine bread crumbs
1 cube butter $\frac{1}{2}$ cup table cream
Pinch of allspice if desired
4 eggs slightly beaten

Mix, shape in balls. Chill and add to chicken and noodle soup. Can be frozen.

Mrs. Wm. K. Lind
Windsor, Colorado

GERMAN BUTTER BALLS

4 cups crumbled dry bread or buns
 $\frac{1}{4}$ tsp. allspice
2 eggs
 $\frac{1}{2}$ cup butter
1 tsp. salt

Melt butter, beat eggs and pour over crumbs to which allspice and salt has been added.

Form in to balls size of walnut.
These can be simmered in chicken or beef
broth or with chicken noodle or rice soup.
Marie Beideck

BUTTERGLACE

2 heaping Tbsp. butter (not oleo)
2 eggs 2/3 cup cream wheat
1 Tbsp. flour 1/2 tsp. salt
Cream butter and add egg yolks, and
beat well. Beat egg whites stiff. Add
cream of wheat, flour, salt alternately
with the egg whites. Stir well. Set aside
for 1 hr. or more. Do not stir any more.
When chicken soup is ready spoon in 1 tsp.
at a time in boiling broth. Boil at medium
heat about 15 or 20 minutes. You can tell
when done by breaking one into to see if its
cooked through. Add noodles also.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

BUTTER GLAZE

This recipe comes from Morgental
Russia in 1911.

4 cups bread crumbs rolled with hands
4 cups bread crumbs browned in oven
1/4 lb. butter 4 eggs
1/2 cup sweet cream 1 1/4 tsp. allspice
Pour butter, eggs and cream over bread
crumbs and allspice and mix well until it
sticks together. You may have to add a
little more butter then roll into little
balls.

Dollie Adler
Greeley, Colorado

BUTTERGLAZE

5½ cups toasted bread crumbs
¾ cup butter ½ tsp. allspice
6 eggs 2 cups sweet cream

Toast about 1¼ loaves of dry bread in slow oven until light brown and very dry about 300°. Roll very fine.

Then heat cream and pour over crumbs, mix thoroughly. Add eggs and melted butter and allspice. Knead real well. Form into balls about 1 inch in diameter. Add to chicken broth and cook until balls rise to top then add noodles and boil until done. Makes 80 to 90 balls.

Lucille Haun

BUTTERBALLS

3 cups sifted dry bread crumbs
1 cube soft butter
3 Tbsp. sweet cream
3 eggs

Mix well together and roll between hands into walnut size balls. Boil 10 minutes in chicken broth or beef broth. Very good with noodles added to the broth.

Makes about 30 balls.

Mrs. Elizabeth Klein
Loveland, Colorado
Colony Denhof

BUTTER BALLS

4 cups white bread crumbs
1 cup toasted brown bread crumbs, must be fine
1 cup melted butter
4 eggs
¼ tsp. salt
1 cup sweet cream (warmed) or ½ and ½
½ tsp. allspice, more or less to taste

Put crumbs in large bowl, and pour butter over crumbs, add unbeaten eggs and salt. Pour heated cream over the mixture using hands, mix thoroughly until mixture can be formed into walnut sized ball, without crumbling or breaking. If they break add 1 egg. Boil in broth for about 10 minutes or until they float.

Emilie Scheller
Kansas State
Colony Doenhoff

BREAD BUTTER BALLS

1 pkg. (8in.) weiner buns, dry real good
Can be dried in oven. Toast several buns also give a good flavor. Roll with rolling pin until real fine. Add 1 cube butter (not melted) room temperature. Add 4 eggs medium size, beat a little, salt and pepper, allspice to taste. Mix all ingredients with hands. Then form into small balls (walnut size). Can be frozen. After you have made your noodle soup, then drop in your butter balls. Cook about 10 min.

Katie Knopp
Loveland, Colorado
Colony Frank

BUTTER BALLS FOR SOUP

- 1 loaf of bread 16 ozs. at least 4 to 5 days old
- 1 cube butter melted
- 2 eggs
- $\frac{1}{2}$ cup half and half or other cream, or enough so you can roll the balls real good.

Remove crusts from bread and brown in oven at 300° till real golden brown and dry. Then roll real fine with rolling pin. Take the center of the white part of bread and

roll pretty fine between your hands.

Then put the two together and add melted butter, eggs and cream. Knead real well, with your hands till the dough will stay together. Then roll into small balls about the size of walnuts. Let cool in refrigerator and later add to chicken broth with noodles. Boil in the soup till the balls come to top then they are done. Also can be frozen for later use.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

BUTTER BALLS

Break one loaf bread, including crust, into small pieces and brown in heavy skillet at low heat without shortening. Stir frequently to prevent burning. Crush crumbs with rolling pin until fine and sift the crumbs. Do this until all the bread crumbs are crushed and sifted.

Add:

$\frac{1}{2}$ tsp. Allspice $\frac{1}{2}$ lb. butter or oleo
4 eggs well beaten

Mix well and if mixture is too dry to form into balls, add a little cream or water, then form into balls about 1 in. round. Add to noodle soup and cook like a dumpling.

Helen Neu Hile
Fairfax, Virginia

BUTTER BALLS

1 large loaf bread, stale
 $\frac{1}{2}$ cup butter oil
2 large eggs
Salt and allspice

Remove crusts from bread and pull bread into small pieces. Dry. Crumble. Pour butter over crumbs; add eggs and add pinch allspice and salt to taste. (Butter oil is made by heating butter until sediment turns light brown and then pour off top oil.) Blend ingredients thoroughly until it feels like dough. Form into balls the size of small walnuts. They go very well with noodles and broth. Boil 5 to 10 minutes. May be made ahead and refrigerated or frozen for longer storage.

Venita Schneider
Ft. Collins, Colorado

BUTTER BALLS

4 cups white bread crumbs, fine
 $\frac{1}{2}$ cup melted butter (not oleo)
4 eggs
 $\frac{1}{4}$ cup sweet cream warmed
1 cup browned bread crumbs toasted and sifted
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. Allspice (more if you like)

Put crumbs in large bowl, pour butter over crumbs. Add beaten eggs and salt. Pour warm cream over mixture, using hands. Mix thoroughly until mixture can be formed into walnut size balls, without crumbling or breaking. Test one or two balls in boiling water. If balls fall apart add another egg to mixture. Then test again. When ball comes to surface it is done. Cook butterballs in chicken broth until they begin to float. Then you can add some home made noodles to the broth. Cook 3 to 5 min. Do not over cook or they will become crumbly.

Mrs. Effie Reider
Loveland, Colorado
Colony Allenbach

BUTTER BALLS

1½ cups rolled dry bread crumbs. I toast some of the bread nice and brown. Take 4 hamburger buns not too dry and break them all up in small pieces. Put all in bowl, then add 1 cup of ½ and ½ coffee cream that has been brought to boiling point. Add 1½ cube melted butter, 2 eggs not beaten, nutmeg to taste or allspice. Mix all together with your hands and form into small balls size of walnut. Try one in boiling water to see if it will stay together. If not you will need to add another egg or more cream. Add to your noodle soup. Boil until they will come to top of soup. These can also be frozen for later use.

Mrs. Elsie Reider
Loveland, Colorado
Colony Odessa

YELLOW EGG NOODLES

1 egg 1/3 cup flour
Mix well then gradually add an additional 1/3 cup flour. Roll flat. Then roll up like newspaper, slice noodles on a chopping board. Fluff and separate noodles. Dry them and store. Ready for future use in soup and casseroles.

Mrs. Fred Nuss
Lincoln, Nebraska
Colony Kukas

PIONEER HOME MADE EGG NOODLES

3 eggs beaten 1 tsp. salt
2 Tbsp. milk 2 cups flour
Combine all ingredients. (May require more milk), to make a stiff dough. Roll very thin. Let stand one hour to dry. Cut into very thin noodles. Before rolling the

dough leave the dough stand in a covered bowl for an hour. Then roll.

This recipe is in memory of the fine settlers of Odessa Russia.

Barbara Selenski
Bellemun Saskatchewan
Colony Odessa

NOODLES FOR NOODLE CUTTER

12 egg yolks 3 whole eggs

Beat until well mixed. Add enough flour to make a very stiff dough. Put through noodle cutter or roll out in rolls. Let dry and cut to size you like.

Mrs. Phil Hergenreder
Loveland, Colorado
Colony Bideck

CHEESE BUTTONS

Kase Knepfels

1 cup flour 3 eggs
1/3 cup milk 1½ c dry cottage
cheese

Salt and pepper to taste

Mix flour, salt, one whole egg and the white of another with the milk. The dough should be easy to handle. Let it rest, covered, for 15 minutes.

Mix the cheese with one whole egg and the yolk of another, salt and pepper. Divide the dough in fourths. Roll each into an oblong, and cut into four-inch squares. Put one large tablespoon of cheese mixture on square; fold over to make triangle, and press to seal the edges.

In a three quart kettle, bring six cups of water to a boil. Add the knepfels, one at a time. Stir gently; they come to the top. Drain well, and either pour browned

bread crumbs over them, or drain, add cold water, drain, again, and brown on both sides in butter or bacon grease.

NOTE: Home-made cottage is best, but can use commercial cottage cheese if it is drained as dry as possible, or ricotta cheese. My husband liked the knepfels without the bread crumbs or unbrowned, so I would set his aside before doing the rest the way the children liked them.

Mrs. Pete Schmidt, Jr.
Tripp, S. Dakota
Colony Worms

FRUIT DUMPLINGS

Maul Tasche

Beat 3 eggs and add flour to form a stiff dough. Roll dough about $\frac{1}{4}$ " thick and cut into triangle shapes approximately 4" each side.

FILLING:

Use 1 Tbsp. blackberries or blueberries, adding 1 Tbsp. sugar and 1 Tbsp. flour for each triangle. Close triangles and pinch seams to secure. Place in boiling water to cover and stir gently to prevent sticking to bottom of kettle. Boil about 10 minutes or until dough looks done. Remove with draining spoon and place on serving dish. Heat enough milk to cover Maul Tasche. Make buttered bread crumbs. Pour hot milk over Maul Tasche, sprinkle with buttered bread crumbs and serve.

Helen Neu Hile
Fairfax, Virginia

Das blut Jesus Christus macht uns rein
von allen Sunden. Amen.

COTTAGE CHEESE DUMPLINGS

Matta Glace

1 lb. dry cottage cheese
4 eggs Pinch of salt
9 Tbsp. flour $\frac{1}{2}$ cup bread crumbs
2 Tbsp. butter

Put cheese thru strainer, add beaten eggs. Stir and add flour and salt. Mix until smooth. Form into balls. Drop into salt water. Cook 20 minutes. Remove with slatted spoon, roll in buttered crumbs.

Betty Schlagel
Pierce, Colorado

COTTAGE CHEESE DUMPLINGS

Melt $\frac{1}{2}$ cube butter. Cube 3 slices of bread, cut off crust. Put these into melted butter and mix well.

Beat 5 whole eggs. Mix in 1 cup cottage cheese and mix together. Sift 2 cups flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ tsp. pepper and $\frac{1}{4}$ tsp. seasoning mix.

Boil 1 potato cut into cubes in salt water. When potato is done, spoon in dumpling mix, cover and boil about 10 minutes or until done. Drain. Put into dish. Melt 2 cubes of butter with $\frac{1}{2}$ slice bread crumbs until brown. Then put over dumplings.

Betty Klein
Fresno, California

CHEESE PIROGEN

1 lb. dry cottage cheese
1 egg yolk
Dash of cinnamon
 $\frac{3}{4}$ cup of sugar
Mix together.

Dough: 3 cups sifted flour, 1 tsp. salt,

Frieda Miller
Benton Harbor, Mich.

2 eggs 1 cup milk, warm
1 Tbsp. butter ½ tsp. salt
½ tsp. baking powder

FILLING:

Mix together. Boil dumplings for 10 minutes in salt water. Serve with butter or sour cream over it or fry in butter for a few minutes. This is rather a large recipe, may be cut in half.

Mrs. Ted Zothnick
Braddock, N. Dakota
Colony Friedental

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COTTAGE CHEESE DUMPLINGS

Kase Noodle

3 cups dry cottage cheese (or well drained)

3 eggs

$\frac{1}{4}$ tsp. salt

$\frac{3}{4}$ cup bread cubes

$\frac{1}{4}$ cup chopped onions

First mix 2 eggs, plus 2 tsp. water with enough flour to make a stiff noodle dough. Saute onions in butter or shortening about $\frac{1}{2}$ cube. Remove from skillet and add bread cubes. Toss lightly. Then add the rest of the ingredients. Mix well. Then roll out dough fairly thin. Cut in 3 inch squares and put in about 1 Tbsp. cheese mixture in middle of the square. Bring up the 4 corners and pinch together and do all of them that way. Boil in about 3 quarts of boiling salt water, (About 1 Tbsp. salt), about 5 to 7 minutes, until they all float. Put into serving dish. Garnish with $\frac{1}{2}$ cup sour cream mixed with $\frac{1}{2}$ cup of the broth the dumplings were cooked in. Garnish with browned butter bread crumbs.

Eva Spreng

Loveland, Colorado

Colony Oberdorf

Rosenbach

Gückt dir doch was ob.

(Copy for yourself by looking.)

CHEESE DUMPLINGS

2 eggs 2 cups flour
1 tsp. salt Water

Mix the eggs, flour and salt, add enough water to roll with a rolling pin. Roll out in one large sheet. Cut into squares about 3 to 4 inches. Spread with cottage cheese, mixed with 1 egg, salt and pepper, a little onion. Put in squares and press edges, drop into boiling water and cook for 10 minutes. Drain and brown in butter.

Mrs. Ed Rildluiger
Hebron, N. Dakota
Colony Ukraine area
Russia

PLATSHINTA

2 cups flour 3/4 cup shortening
1/4 tsp. salt 3 tsp. baking powder
2 Tbsp. sugar 1 cup milk

Mix shortening into flour, with baking powder, salt and milk and sugar. Roll dough about 1/4 inch thickness. Cut dough out in about 6 in. round piece or smaller. Put in 2 or more Tbsp. filling on one side, fold over and press edges together. Put on cookie sheet and prick with fork. Bake in 350° oven until golden brown.

FILLING:

Steam pumpkin in kettle with crisco or any shortening, add salt and pepper and little onion. Put on cut out dough and bake.

These Platshinta were served with Potato Soup.

Mrs. Henry Croissant
Loveland, Colorado
Colony Friedental

FILLED DUMPLINGS

Gafilten or Maultaschen

Dough serves 4

3 eggs

3 cups flour (approx)

$\frac{1}{2}$ cup water

1. Mix, dough should be a little softer than noodle dough. Dough should be soft enough to pull corners together to close dumplings.

2. Roll out on floured board and cut into 4" squares. Put filling in center, bring corners and pull together to close.

3. Drop into 3 qts. of boiling water until they come to top and then boil for a few minutes longer, approximately 15 min.

4. Dip these out with perforated spoon or pour into colander to drain. Place in a bowl top with toasted buttered bread crumbs. Heat $\frac{1}{2}$ cup of half and half or sour cream, and pour this over top (amount of cream depends upon your individual taste).

5. In place of serving with cream, just fry slightly in butter and serve.

FILLING:

1. 1 lb. cottage cheese (use dry curd) toast bread crumbs from 1 slice of bread, in butter, more can be used as you prefer. Salt to taste, add about 2 Tbsp. chopped onion fried in butter, add a little cream sweet or sour, toss all ingredients above. Place by spoonfuls into squares of dough.

2. For cherries or strawberries, steamed apples in butter use same additional ingredients as above, but leave out onion, and add a little flour and sugar. For blackberries just flour and sugar. Dried bread crumbs can be used in place of flour, especially with apples.

Mrs. Alex Stark

Mrs. Phillip Hoffman

Taken from Portland, Oregon cookbook.

CHEESE BUTTONS

Cheese Knöpfle

1½ cups cottage cheese, dry variety -
not creamed

1 small onion, diced fine

2 eggs

Salt and pepper to taste. Mix.

Sift together 2½ cups flour add 2 eggs and water to make a stiff dough. Dust board with flour and roll dough as thin as possible. Cut into 4 inch squares and on each square put about 1 tsp. of cheese mixture. Fold like an envelope, press edges together to seal tightly. Put about 3 qts. of water and 1 tsp. salt in a large kettle. Add some sliced onion and about 1 Tbsp. of butter. Drop Knepfels into water and boil about 5 minutes. Drain. Put 2 Tbsp. butter into a pan and heat. Put Knepfels in and brown lightly on each side. Bread crumbs may also be browned in butter and sprinkled over the top of Knepfels as a garnish. The Knepfels may also be left in the salt water with onion and butter and eaten as a soup.

Irene Rader

Gilroy, California

Golden Gate Chapter

CHEESE BUTTONS

Kase Kneppels

1 cup flour

1/3 cup milk

Salt and pepper
to taste

3 eggs

1½ c dry cottage
cheese

Mix flour, salt, one whole egg and the white of another with the milk. The dough should be easy to handle. Let it rest, covered for 15 minutes.

Mix cheese with one whole egg and the yolk of another, salt and pepper. Divide dough into fourths. Roll each into oblong and cut into 4 inch squares. Put large tablespoon of cheese mixture on square, fold over to make triangle, press to seal the edges. Bring six cups of water to a boil, add salt and put knepfels in one at a time. Boil about 10 minutes, drain and put browned buttered bread crumbs over them. Can also be fried in butter on both sides.

Mrs. Pete Schmidt, Jr.
Tripp, S. Dakota
Colony Worms

HÄVA KLOESS

Make regular bread dough. Let rise once. Break off pieces the size of egg or larger. Put on floured board and let rise to double in size. In a large kettle put 2 cups water to each half dozen, you are going to boil. To the boiling water add 1 Tbsp. butter or oil and $\frac{1}{2}$ tsp. salt. Cover with a very tight lid and let simmer about 45 minutes. Do not peak or open cover for any reason. To insure tightness of lid it may be covered with a wet cloth over top of lid. Remove and pour syrup mixture over top. Mixture may be made of 1 cup syrup watermelon, beet or regular syrup. 1 cup milk. Heat these together. Makes a very delicious breakfast or supper main dish.

Mrs. Annie Schreiner
Ft. Morgan, Colorado

Tausand, Tausand mal sei Dir liebster
Jesu dank dafür. Amen. (Song sung after
breakfast on Sunday morning.)

GLACE

2 cups flour 4 eggs
 $\frac{1}{2}$ cup ice water Pinch salt

Mix altogether and drop by teaspoon full into boiling salted water.

Cook 10 minutes, stirring occasionally. Drain and fry in cooking oil until lightly browned. Scramble 3 eggs and pour over glace mix and continue frying until eggs are done. Serves 4.

Mrs. Eliz. Klein
Loveland, Colorado
Colony Denhof

POTATO DUMPLINGS

Kundle Kautoffel Kloese

6 med. potatoes peeled, boiled
Mashed and then chilled for 12 hours

Add 2 eggs, 1 tsp. salt, $\frac{1}{2}$ cup flour

Mix well, roll into balls 1 inch in diameter. Drop into gently boiling salted water about 5 minutes. Drain.

1. May fry kloese in 3 Tbsp. oleo until golden, very good this way. OR

2. Saute $\frac{1}{2}$ cup bread crumbs in $\frac{1}{2}$ cup oleo or croutons until toasted. Then pour over kloese and serve.

3. Some cooks put a crouton in center of each ball or serve with brown gravy.

Lydia Reisig Machelski
Bay City, Michigan
Colony Milberg

He prayeth best who loveth best
All things, both great and small.
For the dear God, who loveth us
He made and loveth all.

POTATO DUMPLINGS

Kloesse

3 eggs beaten	$\frac{1}{2}$ lb butter
1 cup flour	$\frac{1}{2}$ cup bread crumbs
$\frac{2}{3}$ cup bread crumbs	9 medium potatoes
	$\frac{1}{2}$ tsp. nutmeg
Salt to taste	1 tsp. chopped onion

Press boiled potatoes through ricer onto towel and let stand a few minutes. Place them in bowl and add salt, eggs, flour, $\frac{2}{3}$ cup bread crumbs and nutmeg. Mix thoroughly and form into balls. Add more crumbs if needed. Drop balls into rapidly boiling water to which salt has been added and cook for 4 to 5 minutes, after they pop up to the surface. Fork inserted into dumpling should come out clean if they are done.

SAUCE:

Melt butter in skillet and add onion, cooking gently until tender, add $\frac{1}{2}$ cup bread crumbs. Cook for a few minutes and use this as a dressing for the dumplings. Serve with sour braten, sour kraut or any good gravy.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

PUMPKIN TARTS

Blatchinda

Peel and dice raw pumpkin and cook with a little water until tender. Add sugar, salt and pepper to taste. Use very little sugar as these tarts are not like a sweet pie.

DOUGH:

3 eggs	2 cups sweet cream
1 cup sugar	3 tsp. baking powder
1 tsp. salt	Enough flour to make a soft dough

Mix ingredients for dough, roll thin, cut 3 inch squares and put a spoonful of pumpkin mixture on each square, fold over, bake until lightly browned.

Irene Rader
Gilroy, California
Golden Gate Chapter

"
PUMPKIN BUROCK
" Kerbin Burock

2 cups canned pumpkin mix
1 tsp pepper

Use any white roll or bread dough.
Roll $\frac{1}{4}$ inch thick. Cut in 4x4 in. squares. Put on some of the filling and pinch shut by picking up opposite corners, then the other two corners pinch openings shut carefully. Let rise. Bake 375° 20 to 25 minutes or until golden. Brush tops with butter.

This recipe in memory of David Reisig.
Caroline Reisig Haag
Bay City, Michigan
Colony Melberg

PLATCHINTA

PASTRY:

4 cups flour
3 $\frac{1}{2}$ Tbsp. sugar or more to suit taste
1 cup butter 1 tsp. baking powder
Salt to own taste
2 eggs 2/3 cup milk or more
if needed

Blend all together as for pie crust.

FILLING:

Pumpkin put through course meat chopper
and grinder (2 small pumpkins)
Salt to taste
3/4 cup sugar

1 cube butter 1 tsp. cinnamon
1/2 tsp. dry mustard
1 tsp. allspice Pepper to taste
1 medium onion minced
Add water if needed

Cook on top of stove or bake in 350° oven slowly and stirring frequently. When done pumpkin should be well done and all excess water absorbed. When ready to use filling pinch a small amount of dough, roll out to size of saucer and put on filling and pull sides up, pinching them to seal. These can be made long in shape as well as round. Dough handles easily.

Jessie Zehr
Oakland, California
Colony Karlsruhe

CHEESE BUTTONS

2 cups flour 2 eggs yolks
1/8 cup milk or a bit more
Salt
Mix well and roll out
FILLING:
1 1/2 cups dry cottage cheese
1 egg
Salt and pepper to taste
A little onion

Jessie Zehr
Oakland, California
Colony Karlsruhe

"KÄSE NIPFULA

4 cups flour 2 eggs
1 tsp. salt Milk for stiff dough
Roll out 1/8 in thick and cut into
2 1/2 inch squares.

FILLING:

4 cups dry cottage cheese

$\frac{1}{2}$ cup sugar 1 egg

Salt and pepper to taste

Place 1 tsp. of filling in each square. Fold over and press edges so filling will not come out. Drop one by one in boiling salt water for $\frac{1}{2}$ hour or less.

These recipes were sent to me by the Sisters of Annunciation Priory of Bismarck, North Dakota.

Jessie Zehr
Oakland, California
Colony Karlsruhe

MALTASCHEN

2 cups flour 1 tsp. salt

1 cup sugar 1 qt. berries

$\frac{1}{2}$ cup butter 1 cup cream

1 cup bread crumbs browned in butter

Mix flour, salt with water to make a fairly stiff dough. Roll to about $\frac{1}{8}$ in. thickness. Cut into six inch squares. Take a quart of well washed blackberries (any berry will do) add sugar and a little flour. Place a rounded tablespoon-full of the berries in the center of the dough squares and pinch shut tight. Boil in salt water for 15 minutes. Drain, pour the cream over the pockets, and top with the browned bread crumbs. Any fruit or cream cheese may be used in the pockets. An egg may be added to the dough.

Jessie Zehr
Oakland, California
Colony Karlsruhe

Wer letzt lacht, lacht am besten.

SCHMARRA

2 eggs 1 tsp. salt
2 Tbsp. milk 2 Tbsp. flour

Whip the eggs lightly, blend the salt, milk and flour. Put butter into a skillet and when hot, pour the mixture into the pan and cook slowly. When the mixture starts to set, take a knife and fork and cut into small pieces while the Schmarra is getting brown. More or less eggs may be used.

Jessie Zehr
Oakland, California
Colony Karlsruhe

SHOUPF NOODLEN

2 cups flour 1 tsp. baking powder
1 tsp. salt Water

Take a small portion of dough and roll with palms into long noodles. Then cut in small pieces and make little noodles. When all the dough is used up have a little flour on the noddles so they do not stick to each other and take a frying pan and put in some butter and about 4 cups of water. Put all your noodles into that and cook for $\frac{1}{2}$ hour or less until water is cooked down, then fry them and when fried put in some sour cream.

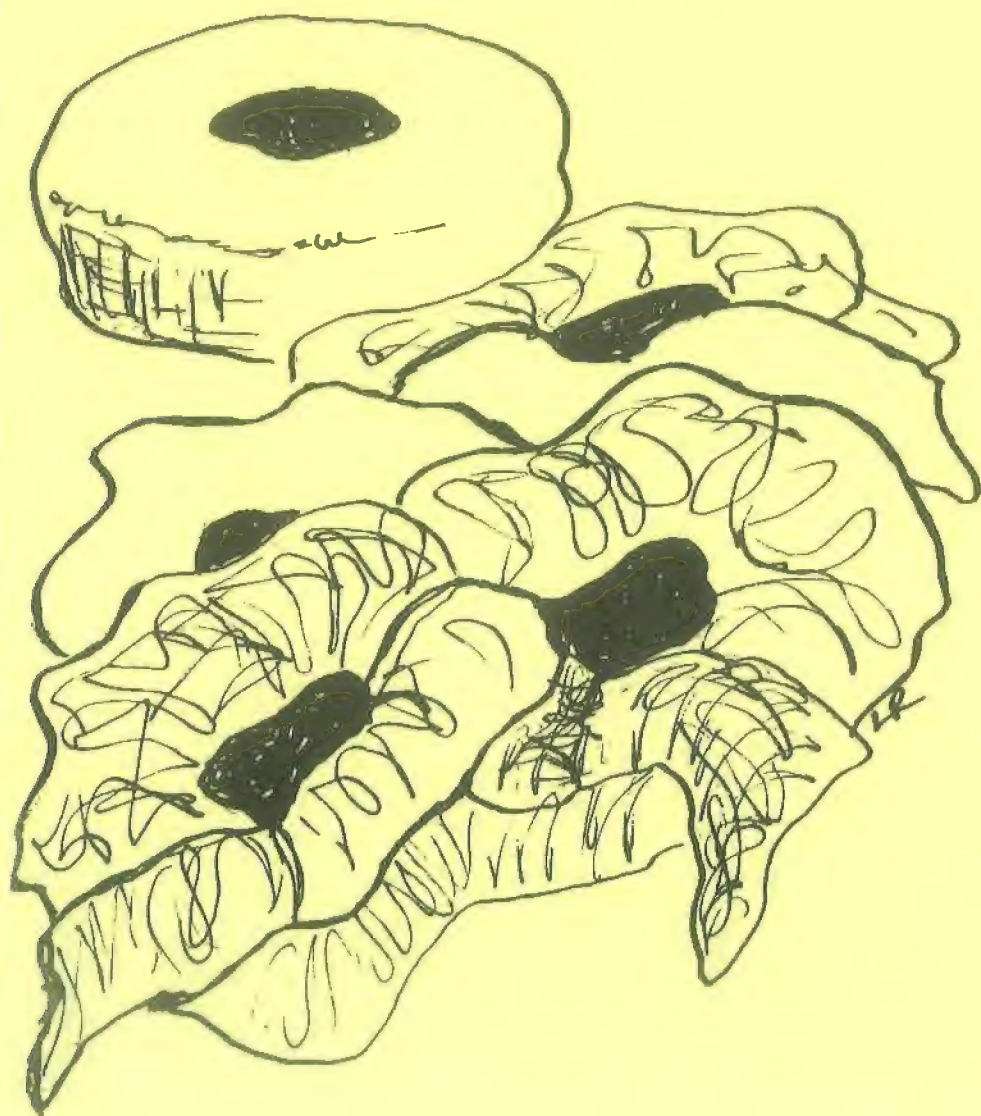
These recipes were contributed by the Sisters of Annunciation Priory of Bismarck, N. Dakota. They wrote that the recipes were found in an old German cook book called Conquering the Wind.

Jessie Zehr
Oakland, California
Colony Karlsruhe

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Grebbele



GREBBLES

GREBBLES 1 - 9
DOUGHNUTS 1 & 7

Grebbele, Krepple or German Doughnuts are a doughnut much like the American Raised doughnut. This entire section is made up of many recipes from our German ladies of their favorite Grebble recipe.

GERMAN DOUGHNUTS

1 yeast cake $\frac{1}{4}$ c warm water
1 c scalded lukewarm milk
1 c flour 1 Tbsp. butter
 $1\frac{1}{2}$ Tbsp sugar 2 eggs
4 c flour 1 tsp. salt
1 c seedless raisins
1 c milk

Dissolve yeast in warm water, add milk and flour. Cover and let rise until light. Cream butter, add the sugar then the 2 eggs one at a time. Add flour, salt, raisins, yeast mixture and milk. Let rise until double in bulk. Drop by Tbsp. into hot oil 375° in french fryer.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

KREPPLE

1 cup med. cream 4 eggs
 $\frac{1}{2}$ c buttermilk 2 tsp. baking powder
 $\frac{3}{4}$ c sugar $\frac{1}{2}$ tsp. salt
5 c flour

Beat eggs well, add other ingredients together into a soft dough. Chill for a few hours or over night. Roll out on floured board $\frac{1}{8}$ inch thick. Cut into 4 or 5 in. squares, slit dough twist and fry in deep fat until brown. Turn once.

Effie Reider
Loveland, Colorado
Colony Allenbach

GREBBLE

4 c flour 3 eggs
 $\frac{1}{2}$ c sour cream 1 c sour milk
1 tsp soda $1\frac{1}{2}$ tsp baking powder
4 Tbsp. sugar $\frac{1}{2}$ tsp. salt

Mix all ingredients together and let set for 3 hours to half a day. Fry in deep fat. Cut into squares and put 2 slits in them.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

RAISED GREBBLE

3 eggs well beaten
1 c coffee cream (half and half)
 $\frac{1}{2}$ c milk
2 Tbsp. sugar
1 tsp. salt
1 tsp. vanilla
1 cake yeast dissolve in a little warm water.

Add about 4 - $4\frac{1}{2}$ cups flour, no more, make a medium stiff dough. Let rise twice. Roll out, cut oblong strip. Pull through slit, fry in hot oil. Sprinkle little sugar on Grebble.

Katie Knopp
Loveland, Colorado
Colony Frank

Jesus im Herze, Kristus im Sinn, In
Gottes Name schlafe ich in; Schlafe ich ein,
im Namen dein, werde ich Gott befohlen sein.
Amen.

KREPPLE

3 eggs beaten 1 cup sweet cream
 $\frac{1}{2}$ cup buttermilk 1 Tsp baking powder
 $\frac{1}{2}$ tsp. soda 1 Tbsp. sugar
 $\frac{1}{2}$ tsp. salt

Mix all ingredients, add enough flour to make a soft dough such as a doughnut dough. Roll out about $\frac{1}{2}$ inch thickness. Cut in oblong pieces, cut 2 slits in dough twist the slits and fry in hot deep fat or oil like do-nuts. When cool sprinkle with sugar.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

GREBBLE

3 eggs beat real good
Add 1 cup whipping cream
2 Tbsp. sugar
 $\frac{1}{2}$ cup buttermilk
3 cups flour
1 tsp. salt
1 tsp. baking powder
 $\frac{1}{2}$ tsp. soda

Mix to first part. Chill in refrigerator 6 to 8 hours. Use as needed. Use lard and oil to bake them in.

Mrs. John Amen
Loveland, Colorado
Colony Frank

GREBBEL

$\frac{1}{2}$ pt. heavy sweet or sour cream
4 eggs 2 tsp baking powder
2 Tbsp. sugar $\frac{1}{2}$ tsp. soda if sour
1 tsp. salt cream is used
3 cups unsifted flour

Recipe is used by Lucille Butts, Oregon Chapter Member. This recipe was given to me by my mother years ago, and I find the Grebbel delicious, and easy to make.

make a soft dough. Roll on floured board $\frac{1}{4}$ inch thick. Cut in $2\frac{1}{2}$ x 4 squares. Make 2 slits in each, pull one corner thru opposite slit. Fry in hot shortening until brown on both sides. Then roll in sugar.
Betty Schlagel
Pierce, Colorado

SCHWEITZER KÜCHELA

3 eggs 3 Tbsp. cream
3 c sifted flour Pinch of salt
Beat eggs, add cream and salt. Add flour. Save a small amount of flour to work in while kneading. Mix thoroughly then knead by hand on lightly floured board until smooth and elastic. Place in bowl. Cover and let set 1 hour. Shape into balls size of walnuts and roll until paper thin.
Deep fry in oil at 360° about $\frac{1}{2}$ minute on each side. Sprinkle with powdered sugar and serve. Requires 2 flat sticks about 12 inches long and $\frac{1}{2}$ inch wide for turning while frying.

Betty Schlagel
Pierce, Colorado

DEHR GREBBLES

$\frac{1}{2}$ tsp. allspice 2 eggs
 $\frac{1}{2}$ tsp. sugar Pinch of salt
3 Tbsp. heavy cream
 $1\frac{1}{2}$ cups flour
Beat eggs, add allspice, sugar and salt. Make a stiff dough. Add more flour if needed. Roll out as a noodle dough very thin. Cut 6x8 strips and put 4 slits in the center and twist. Fry in hot Wesson oil. When cool sprinkle with powdered sugar.

Martha Brunkhardt
Fresno, California

BUTTERMILK GREBBLES

Have all ingredients at room temperature.

6 cups unsifted flour - measure flour into cup lightly

1 tsp. baking powder

1 tsp. baking soda

2 tsp. sugar 1/8 tsp. allspice

1 tsp. salt 1 cube butter

2 cups buttermilk 6 eggs

Put flour in bowl and mix with other dry ingredients. Melt butter and cool. Beat eggs and mix with cooled butter and buttermilk. Add to flour and work real good with hand until smooth and blistery. Cover and let stand for about 1 hour. Roll out on floured board to about $\frac{1}{4}$ inch thick.

Cut into rectangular shape. Make a slit in the center. Twist one end through slit, then fry in very hot oil. When light brown turn over and brown other side. Remove from oil. Place on tray lined with paper towel. Sprinkle with sugar.

Susie Gossman

Fresno, California

BUTTERMILK GREBBLES

3 eggs lightly beaten

$\frac{1}{2}$ cube butter or margarine melted

1 cup buttermilk

3 cups unsifted flour

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{2}$ tsp. baking soda

1 tsp. salt

1 tsp. sugar

Beat eggs lightly, add margarine and buttermilk. Put flour right on top of liquid. Add other dry ingredients on top of flour. Mix with a fork and then with

your hands. Let set a few hours at room temperature. Roll out on floured board to about $\frac{1}{4}$ inch thick. Cut into rectangular shape. Make a slit in the center. Twist one end through slit, then fry in very hot oil (deep). They will brown quickly. Turn them over and when they are light brown on other side remove from oil. Place on tray lined with paper towel. Sprinkle with sugar.

Mary Weigandt
Fresno, California

KREPPEL

4 eggs beaten	$\frac{1}{2}$ cup buttermilk,
4 Tbsp. sugar	sweet milk can be
1 tsp. salt	used
4 cups flour	1 cup sour cream,
3 tsp. baking powder	sweet cream can be
$\frac{1}{2}$ tsp. soda	used

Use enough flour to make soft dough. Chill dough several hours or over night. Roll out, cut in oblong squares. Cut slit into dough, twist and bake in hot oil or fat.

Mrs. Jacob Knopp
Loveland, Colorado
Colony Frank

DOUGHNUTS RAISED

2 c sweet milk	4 Tbsp. lard
1 c mashed potatoes	
1 c sugar	4 eggs
1 c warm water	1 cake yeast
1 tsp. salt	

Put yeast in water $\frac{1}{2}$ hr. before using. Add enough flour to make a soft dough. Heat milk add lard, mashed potatoes, sugar and salt. Cool. Add yeast that was put into

the water. Add enough flour to make soft dough. Punch dough 2 times, then roll out, cut and let raise. Fry in hot oil.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

GREBBLE

4 eggs $\frac{1}{2}$ cup sugar
3 cups sour cream 2 tsp. salt
6 cups flour 2 tsp. soda

Beat eggs, sugar and salt. Save $\frac{1}{2}$ cup sour cream, add soda to it. Add cream to egg mixture, add soda and cream. Mix well add flour. Cover with saran wrap and refrigerate over night. Next day divide dough into 4 parts. Roll thin and cut as desired. I like to make $1\frac{1}{2}$ inch squares, with slit in middle and pull end through. Fry in Mazola oil 375°, add 1 Tbsp. vinegar and 3 cloves to oil. Dough is quite soft. Sugar as you need them.

Mary Sturtz
Colony Village
Tscherbabowha

GERMAN GREBLE

2 cups buttermilk
1 cup heavy cream
5 tsp. baking powder
1 tsp. soda
5 eggs
 $\frac{1}{2}$ cup sugar
1 tsp. salt
Flour about 5 cups

Add beaten eggs to cream and buttermilk, add flour and other ingredients, to make a soft dough. Roll out $\frac{1}{4}$ inch thick

and cut in oblong strips 2 in. x 4 in. Cut 2 slits in strip. Pull end through the slits. Drop in hot fat or oil until golden brown and roll in sugar.

Marie Beideck

GREBBLE

3 eggs $\frac{1}{2}$ cup sugar
1 tsp salt $\frac{1}{4}$ tsp. cloves
2 tsp. B. powder $\frac{1}{2}$ tsp. soda
1 pint sour whipping cream
4 to 5 cups flour

Beat eggs and sugar, beat and add rest of ingredients and mix. Add enough flour to make soft dough. Roll on floured board $\frac{1}{2}$ in. thick. Cut in $2\frac{1}{2}$ x4 inch squares. Make 2 slits in each. Pull one corner through opposite slit. Fry in shortening until brown on both sides. Roll in sugar.

Betty Schlagel

Pierce, Colorado

RUSSIAN GREBLE

2 cans of (Pet Milk), cook milk and let cool. 1 cake of yeast, soak in $\frac{1}{4}$ cup warm water. $\frac{2}{3}$ cup of butter put in hot milk and let cool. When cool mix yeast and milk, 1 Tbsp. salt, 5 eggs well beaten, 4 heaping tsp. baking powder, $\frac{1}{2}$ cup sugar, 1 Tbsp. vanilla and enough flour to make a soft dough. Let rise 3 times and beat it down each time and then roll out gently with hands. This will be a soft dough. Fry in deep oil and sprinkle with sugar.

From my mother Niesent

Dollie Adler

Greeley, Colorado

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Main Dishes

Broda



MAIN DISHES

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POTATO DUMPLINGS

Stampers

Cook potatoes, pour off water, mash, add flour till stiff..spoon out into big bowl..pour melted butter or fat, like bacon, add buttered crumbs, add milk..eat as a whole meal. In Russia and for sometime in America, this was the main meal for the day.

Henry J. Dietz'

Mother's recipe

Mrs. Geo. Dietz

Greeley, Colorado

FRIED POTATO DUMPLINGS

Stebble

1 cup mashed potatoes

2 eggs

2 cups flour

Mix thoroughly shape into oblong pieces, about 3" long. Roll in palm of the hand. Boil in salt water about 10-15 minutes, and drain. Fry in 3-4 Tbsp. shortening. Good with sour cream salad.

SOUR CREAM SALAD:

Use leaf lettuce, buttermilk, hard boiled eggs and green onion. Serve in sauce dishes.

Mrs. Lawrence Buehler
Lakewood, Colorado

STRUDES

Dampfnudel

2 eggs

$\frac{1}{2}$ cup warm water

Pinch of salt ($\frac{1}{4}$ tsp.)

Make a stiff dough. Let dough stand in covered mixing bowl $\frac{1}{2}$ hr. Meanwhile dice 2 or 3 potatoes. Put 3 Tbsp. shortening in a roaster or kettle. Put potatoes in and add water to about $\frac{1}{2}$ inch, salt to

taste and bring to boil. Boil awhile

Roll dough 1/8 inch thick and put dough over your hands and stretch until real thin. Spread with thick cream, roll dough up and cut in pieces 3 inches long then add struddles to potatoes and cook with tightly covered roaster, until nicely browned. Do not open roaster until you hear them frying, but not burning.

Mrs. Ted. Zathnick
Braddock, N. Dakota
Colony Friedental

STRUDDLES

1½ cups flour 3/4 tsp. salt
1 tsp. baking powder
1 egg

Enough warm water to make a stiff dough, mix all ingredients. Let stand in a covered mixing bowl for ½ hour. Meanwhile, pare and dice 2 or 3 potatoes. Put 2 Tbsp. lard or shortening in a heavy frying pan or dutch oven, put potatoes in and add water just to cover potatoes. Salt. Now roll dough 1/8 inch thick and spread with butter. Put dough over your hands and stretch and pull until very thin. Fold or roll dough over 4 times and cut into pieces about 3" long. Then place these struddles on top of potatoes and cook for about 20 minutes with a tight cover on the pan. Potatoes should be crispy brown on the bottom.

Irene Rader
Gilroy, California
Golden Gate Chapter

Lord Jesus, be our holy guest, Our morning joy, our evening rest; And with our daily bread impart, Thy love and peace to every heart. Amen.

SCHWABEN DINNER

Boil 8 small potatoes until almost done. Drop dumplings made of 1 egg, salt, 1 Tbsp. water and flour enough to make a soft dough, into potato water with potatoes. Boil until potatoes are done and dumplings puffy. Drain. In meantime brown 4 small slices of ham in pan with 3 Tbsp. drippings. I cut the ham into bite size pieces. Pour drippings and small pieces of ham over drained potatoes and dumplings. Serve with buttermilk as the beverage. Serves 4.

Frieda Miller
Benton Harbor, Mich

POTATOES

Pepper Kartoffeln

Cut your potatoes in little squares. Cook in a little water until almost done. Add bay leaf, 2 Tbsp. butter, sliced onion, salt and pepper. Add cut up cooked beef. (Figure on medium potato per serving.)

Mrs. Con Trupp

PEPPERED POTATOES

Peffer Kartoffel

3 or 4 medium sized potatoes diced
1 medium diced onion
1 or 2 bay leaves
Salt and pepper

Bacon grease or 4 or more strips bacon. (Add about $1\frac{1}{2}$ Tbsp. of bacon grease if used.) Put diced potatoes in low baking dish or roaster. Cover with water just to top of potatoes. Salt to taste about $\frac{1}{2}$ to $\frac{3}{4}$ tsp. Add diced onion and bay leaf. Stir potatoes. Dice bacon or can lay strips over potatoes.

Sprinkle pepper over potatoes and bake.
Bake at 375° oven about 1 hour or until
lightly brown.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

BAKED RICE

Rise Brei

1 scant cup of rice, cover rice with water and cook on stove until water has boiled down. Add 4 cups of whole milk, add salt to taste and 2 Tbsp. sugar. Let come to a good boil, then place in oven. Bake 1 hour in 375° oven. To serve remove from oven, take off the skin that forms in baking. Put in serving dish and sprinkle with sugar and cinnamon. Brown $\frac{1}{4}$ cube or more butter, when nicely browned spoon over rice and serve as main dish with fried chicken or other meat or just alone. Rice can be cooked on top of stove to, with milk, sugar and salt. Slowly stir while cooking.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

LIVER AND SOUR GRAVY

Fry liver in 3 Tbsp. shortening, slowly, turn once. When done take out liver use grease for gravy. Brown 3 Tbsp. flour in grease for gravy. Add 3 medium onions cut up, stir or saute with the browned flour until half done. Add 2 Tbsp. vinegar, and 2 to 3 cups cold water, $\frac{1}{4}$ cup brown sugar, 1 Tbsp. dark Karo syrup (opt.), salt and pepper to taste, cook slowly for 2 minutes, add more water if necessary.

Put liver back into gravy. Heat.
Serve with boiled salted chunk potatoes.

Mrs. Henry Weber
Loveland, Colorado
Colony Frank

SCHUPF NUDLA

These are cooked on the day you bake white bread. When the dough has raised the first time pinch off little pieces and roll them in your hands until they are about as long and thick as your middle finger. Lay them on a lightly floured bread board. Cover with a clean cloth and allow to raise in double. Melt a rounded Tbsp of lard or Crisco in a large heavy frying pan with an airtight lid. When the fat is melted pour in water to a depth of about $\frac{1}{2}$ in. When it boils lay in the Schupf Nudla. Cover tightly and cook slowly about 20 to 25 min. Under no conditions may you lift the cover before cooking time is up or the Schupf Nudla will fall and be heavy instead of light and fluffy with a golden brown crust on bottom. Serve hot. You can judge the time by listening to the frying pan, at first you hear a gentle bubbling and when they are almost done you can hear them frying. Allow anywhere from 2 to 6 per person. These are delicious.

Mrs. Geo. Askegaard
Pasco, Washington
Colony Grossliebenthal

„Kindelein bete fein, las mir Gott
gnädlich sein. Amen.

~~AMBERS~~ ~~SAUERKRAUT~~ ~~DISH~~ -----

2 Tbsp. oleo 2 Tbsp. flour
1 cup milk $\frac{1}{2}$ cup onions minced
3 cups sauerkraut
1 Tbsp. dill seed

Mix, pour over sauerkraut, add dill seed. Bake 40 minutes, at 350°.

Amber Arbuckle
Colony Oberdorf

BAKED TONGUE WITH VEGETABLES

1 medium beef tongue
3 cups canned tomatoes
2 cups sliced carrots
1 cup diced celery
1 medium onion diced
1 or 2 bay leaves

Salt to taste Water to cover

Boil tongue until skin can be removed, remove skin save broth. Put tongue in roaster or baking dish surround with the vegetables, salt and pepper to taste, add enough broth to cover tongue. Bake 3 to 4 hours in 350° oven. When ready to serve thicken with $\frac{1}{4}$ cube butter, 2 Tbsp. flour. Brown butter and flour add to the baked tongue, let cook a few minutes longer. Serve with mashed potatoes and German Rye bread.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

Aba lieber Vater im Himmel. Amen.

MEAT BALLS

Gottletta

1½ lbs. ground round
Garlic salt to taste and pepper
3 slices dry toast
1/3 tsp. allspice
Onion medium size minced
1 level tsp. sweet Basil

Soak toast with water..add 1 egg and allspice, onion, Basil. Pat into hamburger size, dip in flour on both sides. Fry brown on both sides. Add 1½ cups water, turn to simmer for half hour adding more water if needed and a gravy is desired. If no gravy is wanted let simmer until water is absorbed and they start frying again. Remove from heat and serve.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

MEAT BALLS

Fleisch Ballen

1½ lbs. ground beef
½ lb. ground veal Salt and pepper
½ lb. ground pork ¾ c bread crumbs
2 Tbsp. onion 2 eggs
2 qts. soup stock

Place all ingredients (except stock) in bowl and mix thoroughly with hands. Roll in little balls and roll in seasoned flour. Bring 2 qts. of soup stock to boiling and drop in the meat balls. Reduce heat and simmer for 15 minutes. Mix 3 Tbsp flour with cold water to a paste and blend into stock to thicken it. Add 6 slices of lemon and simmer 5 minutes. Serve hot.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

HASHED BROWN POTATOES

Shred enough cooked in their jackets, chilled, peeled potatoes onto waxed paper to make 4 cups. Mix in 1 to 2 Tbsp. grated onion, 1 tsp. salt, dash of pepper.

In 10" skillet heat $\frac{1}{4}$ cup butter or drippings, add potatoes; pat down leaving $\frac{1}{2}$ " space for fat to bubble around edge. After cooking 8 to 10 minutes check for brownness, reduce heat if necessary. Brown 8 to 10 minutes longer till crust is golden brown. Fold in half, boost onto platter. Garnish with tomato slices and parsley.

Elma A. Lesser
Portland, Oregon

NOODLES AND POTATOES

Boil noodles in salt water for 20 min. Add cubed boiled potatoes. Season to taste put in casserole, brown slightly, combine with melted butter and bread crumbs and pour over noodles.

Mrs. Emma Ruhl

SWISS STEAK

Schwabisches Fleisch

6 thin slices of steak
Salt and pepper
1 cup concentrated bouillon
1 cup sour cream
1 Tbsp. lemon peel, shredded
2 gherkins, chopped
2 Tbsp. parsley
1 Tbsp. onion

Brush the steaks with drippings and season well with salt and pepper. Broil quickly until brown but still quite rare. Pour the dripping from the broiler into a

stew pan, add 1 Tbsp. of onion, work 1 Tbsp. of flour into small amounts of fat, blend into the bouillon and add to drippings. Add sour cream and remaining ingredients. Arrange the steaks in this sauce cover and simmer until steaks are tender.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

PORK BALLS AND KRAUT

2 cups cooked pork, ground
 $\frac{1}{2}$ cup rice uncooked
1 qt. sauerkraut
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper

Mix pork, rice, salt and pepper and form into small balls. Spread half of sauerkraut in bottom of a casserole. On this place the meat balls and top with rest of kraut. Bake 350°. Cover and bake 1 hr. Serves 4.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

MARY'S BAKED NOODLE DISH

1 8oz. pkg. noodles, cooked and rinsed
in cold water
2 cups cottage cheese
2 cups sour cream
 $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup chopped onion
1 garlic clove minced
Salt and pepper

Combine all ingredients, stir into noodles and bake at 350° for 45 minutes.

Mary Sturtz
Colony Tscherbabowhr

SCHNECKEN OR WICKEL NOODLE

Roll out any kuchen dough $\frac{1}{4}$ in. thick place in greased pan 9x13 or 10x14 size. Spread with the following dressing. Roll up like jelly roll and cut 1 inch long and place in pan. Let rise and bake 25 min. at 375°. Dressing - Combine 2 eggs beaten $\frac{1}{2}$ cup sugar, 1 cup sour cream, 1 cup flour mix well.

Nancy Gender
Colony Oberdorf
Muhlberg

SAURKRAUT AND DUMPLINGS

Cook meat until done. Add sauerkraut, then put the following dumplings on top of hot sauerkraut. Serve when dumplings are done. About 10 minutes.

DUMPLINGS:

1 egg beaten	$1\frac{1}{2}$ Tbsp. butter
$\frac{1}{2}$ cup water	1 cup flour
$\frac{1}{2}$ tsp. salt	Dash of nutmeg

Mix, drop by teaspoonfull on sauerkraut. Cover and cook about 10 to 15 minutes. Serves 4.

Rosella Sturtz
Colony Muhebsrg

RENDSRUALADEN (GERMANY)

$1\frac{1}{2}$ lb. sirloin	Salt and pepper to
1 onion sliced	taste
4 strips of bacon	2 dill pickle strips
1 Tbsp. lemon juice	(optional)
3 Tbsp. shortening	
$\frac{1}{4}$ cup flour	

Pound meat, add salt and pepper. Lay meat out flat. Top with onion, pickles and bacon. Roll carefully and fasten with

string or toothpicks. Melt shortening in pan. Brown on all sides. Remove meat, add flour to pan, blend well. Stir in water, cook stirring until slightly thickened. Add meat. Cover simmer for 1½ hours or until meat is done.

Mrs. Harold Uhrich
Colony Denhoff

SALLY'S CHICKEN ROAST

1 3lb. chicken washed
4 potatoes peeled ½ garlic clove
4 carrots 1 tsp. salt
1 bay leaf 1/8 tsp. pepper
3 cloves 3 cups water

Put all in roaster. Bake at 350°,
1 hour or until chicken is done.

Sally Rae Schmick

SUCKLING PIG

Spanferkel

20 or 25 lbs. suckinling pig dressed and cleaned. Cut off claws and remove eyes. Salt inside of pig. Fill inside of pig with the following:

Steamed Pepper Potatoes
Pfeffer Kartoffel

Peel and dice enough potatoes for inside pig. Place in heavy kettle, potatoes, 1 large onion dice, 1 cube butter or bacon drippings. Salt and pepper to taste, add enough water to steam potatoes. Cook until done stirring now and then. Cook until all water is cooked away. Fill pig. Sew up pig. Put in big roaster, salt and pepper pig on outside. Roast in medium oven until pig is done and nice and brown.

Place an apple in his mouth when ready to serve. You can fix any kind of dressing you like to put in pig. A chicken dressing with raisins is good too.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

POTATOES AND FRIED ONIONS

Fry 4 onions in $\frac{1}{2}$ cup bacon grease, until onion are light brown, almost done. Serve with boiled potatoes salted and in chunks.

Mrs. Henry Weber
Loveland, Colorado
Colony Frank

GERMAN STRUDDLE

Mix together: 3 cups flour, 1 tsp. salt, 3 tsp. baking powder, 2 eggs, warm water, to make a medium hard dough. Roll the dough out thin, spread with melted lard, and roll up and cut $2\frac{1}{2}$ in. length. Prepare potatoes, onion and salt enough water to cover potatoes in a heavy skillet. Bring to a boil, arrange the struddle on top of potatoes. Put cover on and do not remove it for about 15 to 20 minutes. Cooked sauerkraut may be put inside the rolled up struddle for a different taste.

Mrs. Ed Riedlinger
Hebron, N. Dakota
Colony Ukraine Area

Ich bin klein, mein Herz macht rein,
kann niemand drin wohnen, als Jesu allein.
Amen.

POTATOES WITH SAUTE ONIONS

Ge-schmalzte Kartoffel

Boil as many potatoes as liked in salt water. When done but not falling apart drain water off potatoes. Shake potatoes in kettle to look mealy and put on warm burner to keep warm.

Have bacon grease or pork lard heated. Cut in 2 medium onions sliced. Saute in the hot grease. The potatoes can be dipped in the sauted onion with grease or grease poured over the top of potatoes. These potatoes are good with fried liver sausage and "Gommen Salatt". Peel and slice 2 cucumbers, sprinkle with salt, add 2 hard boiled eggs, $1\frac{1}{2}$ cup buttermilk, $\frac{1}{2}$ cup sour cream, commercial cream can be used. Mix the $1\frac{1}{2}$ cups of buttermilk, pour over the cucumbers that have been sprinkled with salt. Add the sliced hard boiled eggs. Serve with the potatoes and fried liver sausage.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

LAMB ROAST WITH POTATOES

Schaf Broda

3 lbs or more Lamb shoulder roast. Rub with salt and pepper. Make small slits in roast and put in 2 cloves of garlic. Put in roaster and roast at 350° oven for 4 hours. Add water as needed.

$1\frac{1}{2}$ hours before done, add quartered potatoes as many as liked or 4 or 5 med. potatoes arrange around roast. Season with salt and pepper, add 2 bay leaves, one medium onion diced put over potatoes. Stir in broth so they are covered, roast

until golden brown with meat. Baste
occasionally.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

GERMAN ROAST

Broda

2 lbs. beef	3 bay leaves
2 qts. water	$\frac{1}{2}$ tsp. mixed spices
1 Tbsp. salt	2 large onions

Combine all ingredients in large kettle and cook until well done. Remove meat from kettle and place in roaster with potatoes and carrots around it. Pour broth over all and reserve some for basting. Roast in oven set 375° for 2 hours.

Mollie Reifschneider
Colony Grimm

MEAT PASTES

Fleisch Kùchels

Dough:

2 eggs beaten	1 cup flour
$\frac{1}{4}$ cup dry milk	

Mix to form ball. Cover and let rest. The dough should be a little softer than noodle dough to roll easier and paste shut.

FILLING:

$1\frac{1}{2}$ lbs. of hamburger	
$\frac{1}{4}$ cup flour	$\frac{1}{4}$ cup dry milk
1 Tbsp. Wylers onion soup mix	
1 small onion chopped fine	

Mix together and set aside. Divide dough into portions to be rolled thin. Cut each portion after rolling into four inch squares. Put heaping Tbsp. of meat

mixture in center of square. Bring edges together to make a triangle. Press and flatten sides and trim edges. Fry in deep fat at 375° two minutes on each side or until golden brown.

Note: I used to make these for my husband to take along hunting. They liked them hot or cold. Naturally the dry milk and onion soup mixes weren't in the original recipe. But I experimented over the years and all seemed to like this version best.

Mrs. Pete Schmidt, Jr.
Colony Worms

PIGS IN BLANKETS

Holapsie

1 medium head of cabbage (solid head)

3/4 cup of Rice

1/2 cup water

Put rice in kettle; add cold water, bring to boil. After water comes to hard boil, turn heat down to simmer for 15 min. or until the water has boiled down. Mix in the following:

1 lb. hamburger 1 med. onion, chopped
fine

Salt and pepper

The head of cabbage should be put into a deep kettle with boiling salted water, and steamed so that the leaves can be removed easily. Take cabbage leaf, put a large tablespoon of hamburger-rice mixture on its top side, and roll towards bottom. Put in a roaster pan that has had two tablespoons of butter or bacon grease melted in it. After all the rolls are in the pan, mix a can of tomato paste with a can of water, and pour the mixture over the pigs in blankets. (Can use sour cream instead of tomato paste). Bake in 350° oven, one hour. This can also

be made on top of the stove, by bringing the pot to a boil and then turning it down to a lower heat; doesn't take quite as long as the oven cooking.

Mrs. Pete Schmidt, Jr
Tripp, S. Dakota
Colony Worms

NOODLE STRUDEL

2 large potatoes, chunk or bite size
Pepper and salt to taste. Boil partially done. Fry several strips of bacon. Lay on top. Use noodle dough, roll out thin spread on butter. Roll like cinnamon rolls, cut into thin strips and place on top of potatoes. Cook until noodles are done.

Elfreda Weitzel
Colony Frank

STRUDEL DINNER

Pot roast $2\frac{1}{2}$ to 3 lbs. Rub well with salt and pepper, and dredge well with flour on both sides. Brown on each side in kettle or roasting pan on each side. Cook as you would any roast

1 large onion 2 bay leaves
3 medium sized potatoes diced
3/4 head shredded cabbage

Strudel- When meat is browned add enough water to cook gently, slice half of the onion on meat. Add 1 bay leaf, gently cook until 1 hour before serving. Cut potatoes in diced pieces, shred cabbage, put potatoes over or by meat on one side. The shredded cabbage on the other side, season with salt and pepper and remaining onion.

Strudel: Make a soft noodle dough, with $1\frac{1}{2}$ cups flour, 1 tsp. baking powder, $\frac{1}{2}$ tsp. salt, one egg beaten, enough water to make a noodle dough. Knead well, roll out and spread with melted butter or bacon grease. Gently pull dough to paper thin thickness. Then roll up as for cinnamon rolls, cut into 1 inch rolls, and place on meat, potatoes and cabbage. Keep liquid to edge of meat. Cook for 20 minutes in tightly covered kettle. When serving put in warm serving dish. Brown about $\frac{1}{2}$ cube butter, add bread crumbs and pour over strudle. Put potatoes and cabbage in separate serving dish, and meat on serving platter.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

NOODLES AND POTATOES

3 large potatoes $\frac{1}{2}$ stick butter
 $\frac{1}{2}$ pkg. fine noodles
Salt and pepper to taste

Peel potatoes and cook till just about done. Cook noodles and drain. Put butter in pan, and add noodles and potatoes. Mash potatoes as you turn them and fry until brown.

Mrs. Davis Kehn
Tacoma, Washington
Colony Frank

Ich bin ein kleines Kindelēin, und
meine Kraft ist schwach, ich mochte gerne
Seiig sein und weisz nicht wie ich's
mach . Amen.

KRAUT AND MASHED POTATOES

Kraut und Brei

3 lbs. country ribs
Large can sauerkraut
 $\frac{1}{2}$ medium onion sliced
2 bay leaves 2 Tbsp. brown sugar
 $\frac{1}{4}$ tsp. caraway
seed

Cook this over medium heat, several hours or until meat is done. This can also be baked in oven, add water as needed. Serve with mashed potatoes, and German Rye Bread. Also bread dough can be rolled out, spread with butter rolled up, and cut in 2 inch pieces, arrange this over the sauerkraut and ribs. Cover with air tight lid, and steam about 1 hr. before serving. Be sure enough water is in kettle or roaster, so the kraut won't burn. Serve with kraut.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

POTATOES WITH SAUTED ONIONS

Schmalzta Kartoffel

Potatoes cut into large pieces, boil in salted water. When potatoes are done, pour off water and shake kettle, put back on simmer to dry moisture.

Saute 1 large onion in hot lard or bacon grease, until golden brown. Pour the onion and grease over the potatoes or keep in separate heated bowl and dip potatoes into hot sauted onions. Liver sausage, pork chops, German sausage can be served with this. Also, Gommen Salatt: sliced cucumbers with buttermilk, sour cream and sliced

hard boiled eggs, and salt, is a nice side dish.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

BAKED CHICKEN

1 cut up chicken, fryer or parts
Paprika
1 clove garlic minced or garlic salt
may be used
1 onion diced
Salt and pepper

Lay chicken parts side by side in roaster. Sprinkle with paprika and garlic salt. Pour onion over chicken. Bake at 350° in covered roaster for 1 hour. Uncover, bake another $\frac{1}{2}$ hr. to get golden.

Amalia Reisig Laubhan
Saginaw, Michigan
Colony Milberg

CHICKEN PAPRIKA OR CHICKEN PAPRIHASH

1 chicken cut up 2 lbs. round steak cut
1 Tbsp. paprika in 1 inch cubes
6 potatoes peeled and cubed
3 carrots sliced $\frac{1}{2}$ cup oleo margarine
2 onion diced 6 cups water
Salt and pepper to taste

Brown meat in oleo, add all other ingredients. Simmer slowly for 2 hours or until meat is done. Add more water if necessary.

Lydia Ginder
Saginaw, Michigan
Colony Milberg

BREAD DRESSING

for Turkey and Chicken

Dry and roll fine one loaf of bread or more if you need more for a large turkey. Cook liver, gizzard, and heart until done. Save broth for dressing if you like. Grind liver, gizzard and heart, 1 medium onion, $\frac{1}{2}$ cup raisins or more if you like. Add this to the bread crumbs. You can also add a few rolled crackers with the bread crumbs. Add 1 cube melted butter, 2 eggs. Mix well, add enough milk to make a soft fluffy dressing. Salt and pepper to taste. Ready for the turkey.

Mrs. Elsie Reider
Loveland, Colorado
Colony Odessa

SWEET STUFFING FOR CHICKEN

Chicken giblets and liver from one chicken, cooked, 1 cup raisins, 1 large apple, peeled. Grind above ingredients together using medium blade. Mix with 2 cups bread crumbs, $\frac{1}{2}$ cup sugar, 2 eggs, salt and 1tsp. cinnamon, and 1 cup milk or broth in which chicken giblets have been cooked. Enough to stuff a 5 or 6 pound hen.

This recipe has been in our family for many years. My maternal great-grandmother took it with her from Germany to Russia in the early 1800' and then later brought it to America. Most members of our family don't feel it's a holiday unless we have this dressing in our fowl.

Frieda Miller
Benton Harbor, Mich.

GOLLEDETZ OR KOLLEDETZ

3 to 4 lbs fresh pork hocks
2 tsp salt $\frac{1}{4}$ tsp. pepper
Water to cover

Boil until the meat falls from the bones. If you have a pressure cooker use 4 cups water and cook at 10 lb. pressure for 60 minutes. When meat is done, cool, remove all meat from bones. Cut meat and rind into tiny pieces. Mix well. Pour into a $9 \times 5\frac{1}{2}$ bread pan. Cover and refrigerate. This will jell and the fat will rise to top. Scrape fat off. Cut into slices and serve cold.

Mrs. Geo. Askegaard
Pasco, Washington
Colony Grosslieben-
thal

FLEISCH KUECHLE

5 cups flour 2 heaping tsp. salt
1 scant cup sour cream
2 scant cups milk
Meat Mixture:

2 lbs. hamburger
1 medium sized onion cut fine
Salt and pepper to taste

Mix together and roll out dough about as large as a sauce dish, one at a time and spread the meat mixture over dough. Do not spread meat too close to the edge. Fold over and pinch down. Fry in deep fat until done. Turn over once. If hamburger is dry add small amount of ground pork.

Mrs. Amos Freed
Dickinson, N. Dakota
Colony Ukraine

MEAT COOKIES

Fleish Kieckla

3 cups flour 1 tsp. salt
1½ cups milk 1 cup ground beef
1 small onion chopped fine
Salt and pepper ½ cup cold water

Make dough of first three ingredients, kneading, blending until smooth. Cover and put in warm place for 10 to 15 minutes. Roll out into thin circles 5 to 6 inches in diameter. Mix remaining ingredients for filling and spread small amount on half of the circle. Fold over, seal edges and deep fry.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

JELLIED PIGS FEET

Gullarie

3 lbs. cleaned and cut in half pig's feet. Enough water to cover. Add salt, pepper to taste. Add bay leaves to own taste. Add 8 pepper corns or whole peppers. One large toe garlic minced. Bring to soft boil and continue to cook until meat falls off the bones easily and water absorbed to about 2/3 to what it was at beginning. Cool partially. Remove bones, continue to cool. Then refrigerate until of jello consistency.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

POTATO KNGEDL

4 medium potatoes. Cook and mash as you do for a meal. Then add 2 eggs beaten well, $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ tsp. baking powder, and flour to make a soft dough. Then drop in boiling water with a spoon; cover and cook for $\frac{1}{2}$ hour or less. In a frying pan add some butter and cut some small pieces of bread into this and roast brown. Remove the kngedl from the hot water and put in this pan and stir around until ready to eat Which is real soon.

Jessie Zehr
Oakland, California
Colony Karlsruhe

BACON OMELET OR HAM OMELET OF APPLE

Schmarra

2 eggs 1 tsp. salt
2 Tbsp. milk 2 Tbsp. flour

Whip the eggs lightly, blend the salt, milk and flour. Any of the above ingredients may be added to the above after they have browned slightly. Now put butter into a skillet and when hot, pour over the mixture into the pan and cook slowly. When the mixture starts to set, take a knife and fork and cut into small pieces while the Schmarra is getting brown. More or less eggs may be used.

Jessie Zehr
Oakland, California
Colony Karlsruhe

Sei doch geduldig.

SPAGHETTI SAUCE

Quick Method

1 lb. ground beef 1 tsp. Thyme
1 onion chopped 1 tsp. sage, ground
1 green pepper chopped
3 small cans tomato paste (1 large)
1 1/3 cup water 1 tsp. ground garlic
1 small can mushrooms, sliced
1 tsp. pepper 2 tsp. salt

Slightly brown ground beef, onions and green pepper in pressure pan. Add remaining ingredients. Cook 25 minutes at 10 lb. pressure. Serve over well drained salted spaghetti and sprinkle with Parmesan cheese. Serves 6.

Venita Schneider
Ft. Collins, Colo.

KRAUT HALUSCHKA

1 cup cooked rice 1 lb. ground chuck
1/2 lb. ground pork 1 egg slightly beaten
1/4 cup chopped parsley
1 small onion chopped
Salt and pepper to taste
2 cups sauerkraut

Mix ingredients together and form into small balls. Cover each meatball with sauerkraut. Bake in oven 350° 1 hour. Prepared often by Grandma Flegel, Bessarabia Region.

Cleo Flegel
Golden Gate Chapter

Reden ist Silber, Schweigen ist Gold.

BRATWURST IN SOUR CREAM

Bratwurst Mit Sahnensosse

2½ lbs. of bratwurst
2 Tbsp. butter or margarine
2 medium onions thinly sliced
3 Tbsp. flour ½ tsp. salt
1 cup sour cream 1½ cups apple cider
Hot buttered noodles

Brown sausages well on all sides in butter in large skillet. Remove sausages from skillet, if too much fat, remove some. Saute onions in skillet until soft. Stir in flour, blend well, add salt, stir in apple cider. Cook until bubbly. Return sausages to skillet, cover and lower heat. Simmer for 15 minutes. Blend sour cream and some of the hot sauce in separate bowl, then add to skillet with sausages. Keep stirring until sauce is hot, but do not allow to boil. Serve over hot buttered noodles. Serves 6.

Hulda Vowel
San Mateo, California
Golden Gate Chapter

RED CABBAGE

1 medium head of red cabbage
3 Tbsp. bacon drippings
4 Tbsp. brown sugar
1 medium onion
2 large apples
4 Tbsp. wine vinegar
Salt and pepper

Shred cabbage quite fine, slice onion very fine, peel core and slice apples quite fine. Mix all ingredients together, salt and pepper. Cook 18 to 25 minutes on medium heat.

Hulda Vowel
San Mateo, Calif.

ONION PIE

Volhynia Pizza

Pastry for one crust
2 cups sliced onions
6 strips bacon
Salt and pepper

Line a pie pan with pastry. Fill with thinly sliced onions. Season with salt and pepper and add 2 Tbsp. water. Lay strips of bacon over top. Bake at 350° for 30 to 35 minutes.

Frieda Miller
Benton Harbor, Mich.

KRAUTSTRUDELS

1 box hot roll mix
 $\frac{1}{2}$ cup flour
 $\frac{1}{4}$ cup Crisco oil

Prepare mix according to directions on box, including additional flour and oil. Let rise in a greased bowl, covered with a tea towel for two hours.

In the meantime, put the following in a large kettle:

1 large head cabbage, chopped, but not fine
3 lbs. ground beef
2 bay leaves
1 tsp. garlic powder
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper

Add a cup of water and cover and simmer until cabbage is tender, about 45 min. Remove bay leaves and drain mixture in a colander. Set aside.

Returning to the dough, roll out after kneading, into 8 inch circles, one at a time, filling with the kraut mixture. Pinch edges together to form a half circle

✓

and trim with a knife or pizza cutter. Place krautstrudels on a tea towel and cover with another tea towel letting rise again about 1 hour. Deep fry in Crisco until golden brown on each side, and drain on paper towels.

This recipe is from my mother,
Mrs. Anna Bechler Rudolph.

Mrs. Vincent Hrenchir
Colony Strechterau
Weisensite

KRAUTBURGERS

Bierocks

1 lb. hamburger 1 medium onion,
1 small head of finely chopped
cabbage, finely
chopped Salt and pepper to
Crumbled bacon taste
or finely chopped
ham ($\frac{1}{4}$ cup) optional

Roll dough your recipe or 1 package hot roll mix. Lightly brown hamburger. Simmer cabbage and onion in small amount water until well done. Drain both meat and vegetables. Mix. Cool. Let dough raise 1 hr. Roll out dough and cut into 4 or 5 inch squares about $\frac{1}{4}$ inch thick. Place 1 Tbsp. or more meat mixture in center of dough square and pinch corners of dough together and seal seams. Place on greased cookie sheet seam side down. Let rise 15 to 30 minutes. Bake 350° to 400° 20 to 25 minutes or until lightly browned.

Venita Schneider
Ft. Collins, Colo.

CABBAGE AND HAMBURGER TURNOVERS

Bierochs

Dough:

1 cup milk, scalded
 $\frac{1}{2}$ cup sugar 1 pkg. Flesichmann's
1 Tbsp. salt yeast
 $\frac{1}{2}$ cup shortening 1 cup lukewarm water
6 cups flour 1 egg

Scald milk; add sugar and salt, and $\frac{1}{2}$ cup shortening. Then cool. Dissolve yeast in lukewarm water. Add to the milk, then beaten egg. Add 3 cups flour and mix until smooth. Work in remaining flour or enough to make easily-handled dough. Knead well. Let rise until double in size. Work it down twice then ready to roll in long strips to make nice sized squares. Put filling in and pinch them closed. Put in pan and let them rise for about 20 minutes or less, then bake at 350° for about 15-20 minutes or until nice and brown.

FILLING:

1 lb. hamburger fried, not too well
done; drain grease
4 medium sized onions sliced and fried
in 4 Tbsp. butter
1 medium sized cabbage (about 2 $\frac{1}{2}$ lbs.)
fried in $\frac{1}{2}$ cup shortening

Mix hamburger, onions, and cabbage, all
which have been fried, cool to lukewarm.

Mrs. Harold Miller
Independence, Kansas
Colony Neu Norka

Gott sei Dank.

GERMAN CABBAGE ROLLS

1 lb. ground meat 1 medium onion, minced
 $\frac{1}{2}$ cup cooked or $\frac{1}{4}$ cup raw rice

Salt and pepper to taste

Steam large cabbage leaves until wilted.
Lay cabbage leaves flat and put 1 large
spoonful of meat mixture. Roll up and put
into kettle, add 1 qt. water. Add a few
potatoes and carrots if you desire. Cook
slowly for about 45 minutes. About 5 min.
before serving them add sour cream and mix
into juice. A meal in one.

Betty Klein

Fresno, California

CABBAGE BURGERS

Kraut Baraks

1 large head of cabbage

1 cup chopped onion

$1\frac{1}{2}$ lbs. ground beef

Salt and pepper to taste

Mix in kettle and steam over low heat
until done. Remove from heat. Cool.

White Bread Dough for Cabbage Burgers:

1 pkg. dry yeast $\frac{1}{4}$ cup cold water

2 cups scalded milk

2 Tbsp. sugar

2 tsp. salt 1 Tbsp. shortening

6 to 7 cups flour

Soften yeast in warm water, combining
milk, sugar, shortening and salt. Cool to
lukewarm. Add flour to make a stiff dough.
Knead until smooth and satiny about 8 min.
Shape into ball. Place in greased bowl.
Cover. Let rise until double in bulk. Cut
dough about $2\frac{1}{2}$ inches in diameter. Place
about 3 to 5 Tbsp. of cabbage mixture in
center of each square. Bring up sides and

pinch together. Place up side down on greased pans. Let rise about 10 to 15 minutes. Bake about 30 minutes at 350°.

Mrs. Harold Uhrich
Colony Denhoff

GERMAN CABBAGE ROLLS

1 lb. ground meat
1 medium onion
 $\frac{1}{2}$ cup cooked rice
A little butter
Salt and pepper to taste

Put butter in fry pan and add onion and meat. Saute onion until yellow and meat partially cooked. Add rice and stir. Season to taste add a little garlic salt if you like.

Steam cabbage leaves until wilted. Lay cabbage leaves flat and put in a large spoonful of mixture on them. Roll up and fasten with a toothpick. Place in a flat baking dish, open side down. Spoon over sauce. Cover with foil and turn down edges. Bake at 350° for 1 hr. or until meat is done.

SAUCE:

1 cup chicken broth
1 cup sour cream
3 whole cloves Dash of onion salt
1 can mushroom soup undiluted
 $\frac{1}{4}$ tsp. paprika Pepper to taste

Mix and spoon over cabbage before baking. Good for Pot luck.

Betty Klein
Fresno, California

CABBAGE AND ONION BURGERS

Zwiefel and Kraut Ranzen

3 cups water 3/4 cup sugar
1 cube margarine, plus 1/4 c cooking oil
Scant Tbsp. salt 4 eggs
1 cup evaporated milk
2 cakes yeast or 2 pkgs. dry yeast,
dissolve in warm water
1/2 cup mashed potatoes or 1/3 cup
instant potatoes

Make sponge, let raise well. Then
add flour to make a soft dough, let raise.
Then make the cabbage burgers.

Cook onions in butter alone, 4 large
onions. Cook cabbage, medium head, fry
alone in butter. 1 1/2 lbs. hamburger, fry
alone, then combine onion and cabbage and
hamburger. Let cool, add salt and pepper
to taste. When dough has raised pinch
off balls as large as you like the burgers
flatten out, add the cabbage, onion and
meat mixture. Fold over and press edges
together. Put in greased pan don't let
raise too long, about 1 1/2 hour. Bake in
375° oven from 25 to 30 minutes.

Mrs. Jake Lebsack
Berthoud, Colorado\
Colony Frank

KRAUT BURGERS

Kraut Kuchen

1 medium head cabbage
2 medium onions
1 lb. ground beef
Salt and pepper to taste
Place meat into skillet (oiled). Stir
meat until meat is crumbly and heated
through. Add salt and pepper to taste.

Cool. Dice onion and shred cabbage. Place in frying pan in $\frac{1}{2}$ cup cooking oil and $\frac{1}{2}$ cup water. Simmer until done. Drain and combine with meat.

DOUGH:

1 cup milk 4 Tbsp. melted butter
3 Tbsp. sugar $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ cup lukewarm water
1 pkg. yeast 2 eggs beaten
 $3\frac{1}{2}$ to 4 cups flour

Scald milk, add shortening, salt, sugar, cool to lukewarm. Add yeast softened in water. Gradually add flour to form soft sponge. Add eggs and beat. Gradually add remaining flour. Knead about 10 minutes. Cover, let stand until double in bulk.

Place on oiled surface in form of med. size biscuits. Cover with cloth let rise until double. Flatten or roll out. Place Tbsp. of filling in center and close by pinching edges together. Do not get edges oily or they will not stick. Place 1 inch apart on oiled pan and let rise about 20 minutes. Bake at 375° for 25 minutes or until golden brown.

Sehr guht mitt Koffee oder Beer.

Betty Schlagel

Pierce, Colorado

"
BURROCKS

Russian Perog

DOUGH:

4 cups flour 1 pkg. dry yeast in
1 tsp. salt $\frac{1}{2}$ cup warm water
2 Tbsp. sugar $1\frac{1}{2}$ cup milk
1 Tbsp. oil

FILLING:

$1\frac{1}{2}$ lbs. beef cooked, cooled and ground
in food chopper
Shred 2 lbs. cabbage and 3 small onions.

Put into large kettle with a little oil. Add a little water if you like them moist. Cook until done. Do not brown or over cook cabbage. Let cool. Mix all together, meat and cabbage. Season well with salt and pepper.

Roll out dough and cut with a 47 oz. juice can. Add $\frac{1}{2}$ cup filling. Pinch and put up side down on cookie sheet. Let rise. Bake at 375° for 20 minutes. This makes 17. Or cut dough into 5 inch squares.

Real good with Beer.

Betty Klein
Fresno, California

KRAUT BROT

1 recipe for white bread (2 loaves). While it is raising fix the cabbage. Into a large heavy kettle, shred 3 big heads of cabbage, 3 large onion chopped, and 1 cup oil (no water) salt and pepper, cover and simmer for about 2 hours stirring often. Cool and drain. (My mother-in law made squares 8x8 of the bread dough) I make mine little smaller. To continue.

Roll the bread dough into squares 1/8 inch thick 6x6 squares or 8x8 inch place a large mound of cooked cabbage in the center and bring the four corners together and seal edges. Put side by side in a jelly roll pan to which $\frac{1}{2}$ cup of oil has been poured. When pan is full bake at once in a 350° oven for about 45 minutes. These are loved by the "Weitzel" families of the United States and their kin folk in Canada. My family love these, they call them Kraut Kugles.

Mrs. Geo. Weitzel, Sr.
Mason City, Iowa

CABBAGE BURGERS

Use Sweet Bread Dough Recipe.

2 lbs. ground beef

1 large head of cabbage

3 large onions

Salt and pepper to taste.

Heat ground beef slowly until cooked through and crumbly. Shred cabbage and chop onion fine. Heat slowly with ground beef until cabbage and onion are soft. Roll out sweet dough bread in 5 inch sq. Fill with about three Tbsp. of meat mixture. Fold opposite corners to the center and pinch edges. Place in greased pan with seam side down. Let rise for 20 min. then bake at 350° for 20 minutes or until they turn light brown. Remove from pan, place on kitchen towel to absorb moisture. When cool, burgers can be wrapped without getting soggy.

Mrs. Vernon Trupp
Loveland, Colorado
Colony Rosenberg

SAUER KRAUT RUNZA

FILLING:

Crumble 1 lb. lean ground beef in a heavy good size skillet, add 1 med. to large onion diced. Stir with fork till meat loses its red color. If meat is lean there should be no grease in pan, a little will not hurt. Add $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ tsp. pepper. Then empty 1 qt. of sour-kraut in a dish, squeeze out the juice, or you can drain it. Add kraut to ground beef, add $\frac{1}{2}$ cup of plain water, toss meat and kraut together. Boil until water has cooked away, and kraut is done. Cool, until dough is ready.

THE DOUGH:

$\frac{1}{2}$ cup lukewarm water, add 1 tsp. sugar, sprinkle in 1 pkg. Red Star yeast. Let set for 5 minutes. Put in large mixing bowl. Add 1 stick of margarine, 2 cups hot water to melt margarine. Then add 1 cup milk, $\frac{1}{2}$ cup sugar, 2 tsp. salt. Stir until lukewarm, add 2 eggs, about 3 cups of flour, add yeast to make a nice dough. Knead well, then add more flour, about 6 cups, possibly less. Put dough in greased bowl, let raise until double in bulk, about 2 hours. Punch down, let raise again, punch down, let raise take part of dough and roll out $\frac{1}{4}$ inch thick. Cut in 5 in. squares fill with the kraut filling, bring up the 4 corners. Pinch shut. Put on greased cookie sheet, pinched sides down. Let raise 15 minutes. Bake in 375° oven $\frac{1}{2}$ hr. The rest of the dough can be used for rolls or coffee cake, Riffle Kuchen, or fruit Kuchen. For fresh fruit Kuchen make dough a little stiffer, for all fresh fruits, apple, cherry or strawberries spread dough about $\frac{1}{4}$ inch thick in greased pan. Let raise about 15 or 20 minutes. Put on the fruit, apples should be sliced and placed in alternate rows on dough. Sprinkle sugar as much as liked on fruits. Make a topping batter with country sour cream, 1 egg, flour, like a pancake batter, spread over fruit. Bake in 375° oven $\frac{1}{2}$ hr. or more till nicely browned. Take out of pan with spatula by holding pan on one end. Slide out on bread board.

Mrs. C. H. Herman
McCook, Nebraska

GERMAN SKILLET DINNER

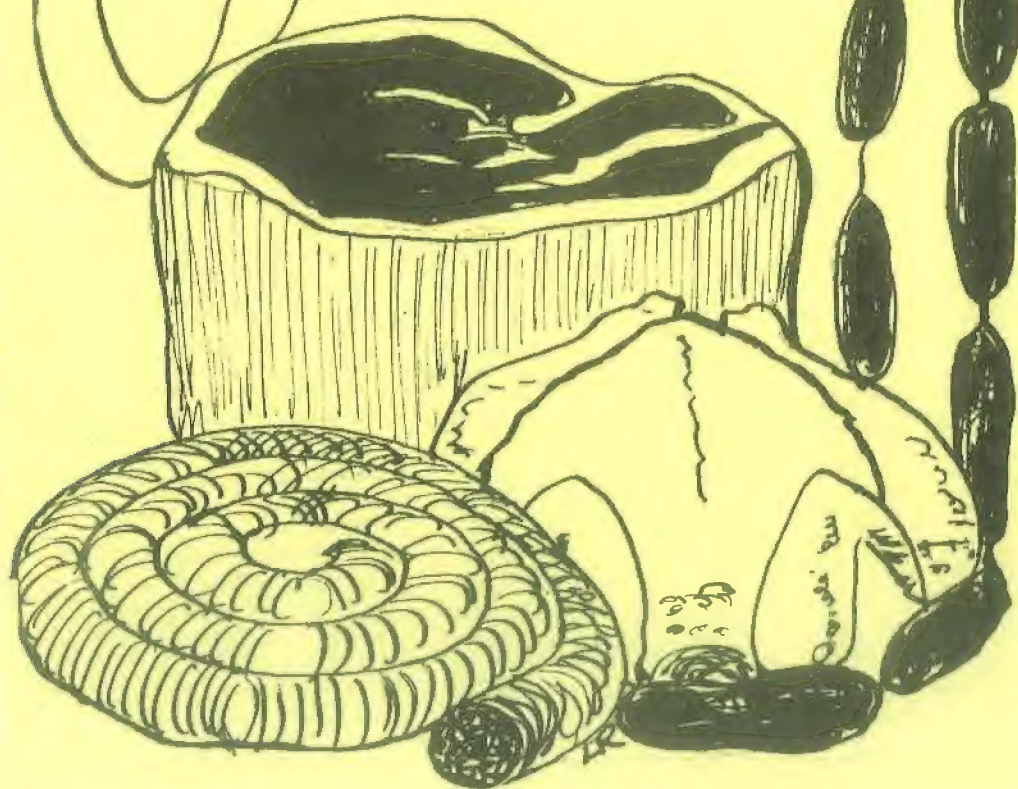
1 Tbsp. oleo or butter
1 14 oz. can sauerkraut with liquid
2/3 cup uncooked rice
1 medium onion, chopped
1 pound hamburger
1 tsp. salt
1/4 tsp. pepper
1 cup cooked tomatoes

In large skillet melt oleo. Spread sauerkraut over oleo in skillet; sprinkle with rice, then onion. Then top all with hamburger, salt, pepper and tomatoes. Do not stir. Cook covered, over low heat 25 to 30 minutes. Serve from skillet. Makes 4 or 5 servings. (I use stainless steel skillet.)

Mrs. Theodore E. Heinz
Greeley, Colorado
Colony Frank

Wie froelich bin aufgewacht,
Hab ich geschlafen die sanfte Nacht.
Sehe nun auf mich auch diesen Tag,
Das mir kein Leid geschehen mag. Amen

Meats Wurst



MEATS

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Sausage.....	1

GERMAN FAMILY BUTCHERING DAYS

Probably the most vivid impression that was part of my German heritage, is the week the family spent preparing meat in the winter.

One beef, one pig were usually butchered on cold days, so that the meat would cool properly. Then it was tediously cut and sawed up on the big table in our big kitchen.

It was unbelievable what a mess we could live in and still emerge presentable to the outside world, when it was over.

Crocks would be filled with fried pork steaks and also sausage.

Some of the meat, pork shoulder, ribs, etc., were salted down in crocks also, and were well preserved for the winter.

Smoke houses would hold sausage hung on sticks and smoked with dry leaves from the trees.

The casings into which the ground pork and beef were stuffed were laboriously and meticulously made from the entrails of the beef and swine. They were turned scraped and salted until they were bland and glistening clean.

The liver sausage was made by boiling the hog's head, liver, kidneys and heart. This was ground and then, pepper, salt, and cloves were added. This was stuffed into the largest casings. The sausage was boiled in the liquid which the meat was boiled in. It was then dipped into cold water and placed on a clean board to cool. This sausage could be eaten fried or cold after cooking, like lunch meat.

~~On butchering day the liquid from~~
boiling this meat was used as a special
noodle soup, it was very tasty.

This meat was called gevelfleish, which
went into the liver sausage. The red sau-
sage was made of two parts of ground pork
and one part of ground beef, and seasoned
to taste with salt and pepper. This was
stuffed into casings. Often we had to use
a needle to prick the casings while stuffing
to let out the air bubbles, which was fun.

The sausage was all stuffed with a
sausage stuffer, and so was the lard pressed
through a lard press which came with the
sausage stuffer.

The lard was used for cooking and was
also used by pouring it over the fried pork
steaks and sausage to preserve it in the
crock.

The pork rind and the suet from the
pressed lard were later used to make old
fashioned soap. This was boiled in a
kettle with lye added, until all the suet
or cracklings were dissolved and the soap
was of the right consistency. The soap
wasn't as white as the home made soap is
today, because lard was used in all the cook-
ing, so it was too expensive to use for soap.

Some meat mixtures were made by weight
and measuring, many by tossing in this or
that spice. However, so much know-how is
lost and only memories remain to tease the
taste buds with thoughts of long ago.

Mrs. Carl Amen
Loveland, Colorado
Colony Frank

GERMAN SAUSAGE

Wurst

2/3 ground beef

1/3 ground pork

Salt and pepper to taste, add garlic minced or crushed as much as liked.

Mix well together. Stuff in casings, can be used fresh or smoked. Smoke with cherry wood or apple wood. Sausage can be frozen.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

HOMEMADE SAUSAGE

Wurst

Grind and combine 25 pounds of pork and 15 pounds of beef. Put the ground meat in a large vessel. Add 2 handfuls meat tenderizer, 2 handfuls meat salt, 1 handful ground black pepper, 2 garlic toes, and 3 cups warm water.

One half hour before mixing the sausage put the garlic toes, finely cut into a small dish and mash well. Add 1 cup warm water and let stand for one half hour. Strain the juice into the meat. Mix very thoroughly. Stuff into casings and smoke with smouldering hard wood.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

HOMEMADE SAUSAGE

Wurst

50 lbs pork

20 lbs beef

Beef should be aged but not old or frozen. Grind meat together. Add salt, pepper and garlic to taste. Mix well.

Put in casings. Can be smoked if you like.

Effie Reider
Loveland, Colorado
Colony Allenbach

GERMAN SAUSAGE

Wurst

Grind 30 lbs. of sausage meat in proportion of 2/3 pork sausage to 1/3 ground beef. Mix in steel tub. Add 1 cup salt, pepper to taste.

VARIATIONS:

Mince or crush several cloves of garlic according to taste. Add about $\frac{1}{2}$ cup hot water; let steep $\frac{1}{2}$ hour. Strain and add liquid to meat with the seasoning. Mix thoroughly with hands. Fry a patty to flavor test before stuffing into clean washed casings.

David Webers
Ft. Morgan, Colorado

LIVER SAUSAGE

Leber Wurst

1 hog head	kidneys
tongue	liver

Cook hog's head, tongue and kidneys together. Cook liver separately until done. When meat is tender remove from broth, cool and cut up in pieces, and grind. Grind the liver with the meat. Add 2 medium onions ground with the meat, salt and pepper to taste (onions can be cooked with the hog head if liked). Mix meat well, put in casings. Make rings of the sausage by tying ends with double store string. Cook sausage rings in meat broth about 20 min. Remove from broth and place in shallow pans prick gently with needle to free excess fat. Can be refrigerated or frozen. Meat broth can be used for noodle soup, before the

sausage is cooked in broth.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

GERMAN LIVER SAUSAGE

Wurst Leber

Clean pig head. In large kettle, boil the head, heart and tongue and 1 lean pork roast until very tender. Pull off membranes of heart and tongue and pull meat off head. Have pork liver boiled in separate kettle. Grind all together and season with salt and pepper to taste. Stuff in casings; tie shut and boil in the broth until meat rises to top of kettle. Remove and cool.

Mrs. Ed Sagel
Ft. Morgan, Colorado

HOMEMADE LIVER SAUSAGE

Leber Wurst

Cook 1 pig head and 3/4 of the pig liver. Cook until done. Do not over cook. Cool. You can add the fat and some skin if you like. Add salt and pepper to taste. Mix well. Put into casings or in small cloth bags. If you put in bags press out flat. Put a little weight on so it stays flat.

Effie Reider
Loveland, Colorado
Colony Allenbach

GERMAN HEAD CHEESE

Stugon

1 large onion	2 qts. water
2 bay leaves	2 veal shanks
3 cloves garlic	1 pork shank
2 Tbsp. salt	

Boil all together until meat is tender. Remove meat from juice and let through meat chopper. Strain juice and measure 1 quart and 1 cup. Bring to boil. Add chopped meat. Season to taste with salt and pepper. When cool refrigerate, use pyrex dish.

Rae Weber

GERMAN HEAD CHEESE

Stugon

1 large onion	2 bay leaves
4 pork shanks	2 beef shanks
3 qts. water	2 Tbsp. salt

Boil all together until tender. Remove meat from juice and cool. Cut meat into very small pieces. Cut onion into very small pieces. Strain juice, add meat. Bring to boil. Season to taste with salt and pepper. Pour into pyrex dish and refrigerate.

Mrs. Alex Loose
Ft. Morgan, Colorado

Gugge mol do.
(Look at that.)

GERMAN HEAD CHEESE

Stugon

Prepare 4 pork hocks. Boil until well done. Also 1 chicken, boiled and season with onion, celery, salt and pepper. Remove from bones and put thru course food chopper. Add 2 cups liquid from hocks and season to taste with garlic, salt and pepper. Mold in a square pan. Cool until, jellied. Served sliced on rye bread. "Sehr -Gut"

Betty Schlagel
Pierce, Colorado

BRINE TO CURE PORK

1½ cups regular salt to 1 gal water
8 toes of garlic, cut fine
6 bay leaves and whole allspice

Boil for awhile then cool. Place pork roasts or spare ribs into a crock jar and cover with brine. Let set for about a week. Roasts should set about 3 weeks. Keep in cool place. Drain roast before cooking. Delicious flavor.

Mrs. Alex Brucker
Spokane, Washington
Colony Ukraine

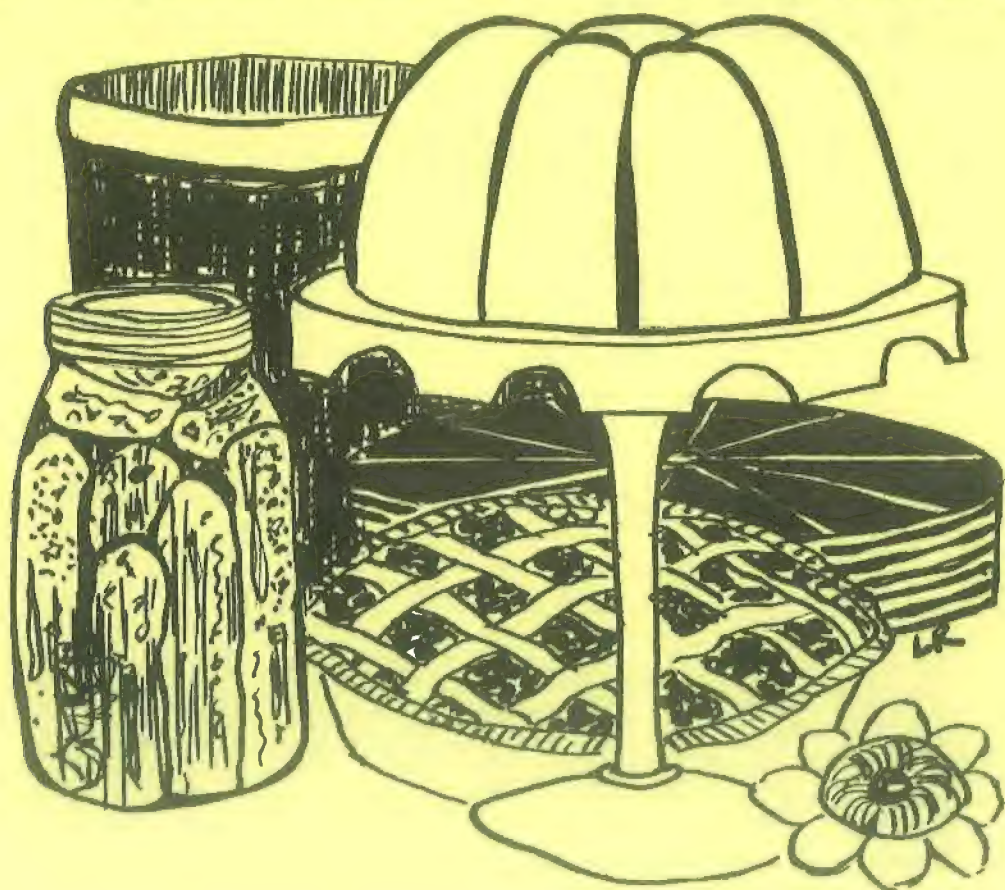
Gleich und Gleich gesellt sich gern.
(Birds of a feather flock together.)

Notes

Miscellaneous

Pickles

Kuchela Kvass



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SAUERKRAUT AND CHINA

What has sauerkraut to do with China? It originated there. In the third century B. C., when the Great Wall of China was being built, kraut was included in the worker s daily diet and rations to supplement their diet of rice. From China, roving band of Tartars introduced sauerkraut to those parts of Western Europe which are now Germany and Northern France. In Germany, sauerkraut got its name. Emigrants to America brought their fondness for this dish and their skill in preparing it. Is sauerkraut nutritious? Early in the 18th century those people (especially seamen) who ate it regularly remained free from scurvy, but not until the 20th century did scientists discover that it was the Vitamin C (ascorbic acid) in kraut that was the preventative agent. Both Vitamins B1 and B2 (thiamine and ribovlavin) are also contained in kraut, and it is a good source of calcium and phosphorus. Very little carbohydrate and protein and negliglible amount of fat are present in the kraut. All of these factors make kraut a good low-calorie food for weight reducers, except that such a diet must also include protein supplied by other foods.

Mag. Section Rocky
Mountain News
Parade - Jan. 14, 1973

Notes

SAUER-KRAUT

1 quart of cabbage cut up fine

To each quart of cabbage add:

1 Tbsp. salt

1 Tbsp. sugar

Pack solid in jar to one inch from top. Add boiling water to fill jar. Seal with Kerr lids that have been in boiling water. Can be used in four weeks. This can be made anytime, and is good.

Mrs. Adolph Reider
Loveland, Colorado

SOUR KRAUT

Use good heads of mature cabbage.

1 lb. of Carey salt with 40 lbs cabbage. Take ounces of salt with 5 lbs. of cabbage. One lb. fills one pint glass jar. Remove outside dirty green leaves, quarter the head and slice out the core. Shred the cabbage fine. Put 5 lbs cabbage and 2 oz. of salt into a large pan and mix with hands. Pack lightly into crock with potato masher. Repeat until crock is nearly full. Cover with cloth, plate and weight. Fermentation will be complete in 10 or 12 days.

As soon as kraut is thoroughly cured pack into glass jars. Add enough brine. If there is extra brine needed, make by dissolving 2 Tbsp. salt in qt. water to fill jars within $\frac{1}{2}$ inch of top. Put on cap-process in water bath 15 minutes.

During the curing process, kraut requires daily attention. Remove the scum as it forms and wash and scald the cloth often to free scum and mold, or change to clean cloth.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

SOUR KRAUT

Made in Jars

Select and prepare cabbage as preceding recipe. Pack solidly in clean glass jars. Fill with cold water. Put on cap screwing band on firmly tight. This will ferment for 3 to 4 days. This will be ready for use in 4 to 6 weeks.

One principal cause of failure in making sour kraut is too much salt. Salt should be distributed evenly in the cabbage and some extra care in this respect will be well repaid.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

GRANDMA FLEGEL'S DILL PICKLES

8 cups water medium size cucum-
1 cup vinegar bers
Pickling spices--tied in cloth bag
Dill

Bring vinegar water and pickling spices to boil. Wash cucumbers and fill jars with dill at the bottom and top of jars. Add 1 clove garlic and $1\frac{1}{2}$ tsp. salt and alum if desired. Fill jars with vinegar and spice water and seal tight. Put jars in large canning kettle and cover with water. Boil until pickles change color, about 20 minutes.

Cleo Flegel
Menlo Park, Calif.
Golden Gate Chapter

DILL PICKLES

Large quantity

Place in bottom of stoneware jar, clean keg or barrel a layer of dill and $\frac{1}{2}$ oz. mixed spices. Fill with washed cucumbers to within two or three inches of top. Then add another $\frac{1}{2}$ oz of spices and another layer of dill.

Prepare the brine by using one lb. of Carey's salt, $\frac{3}{4}$ quart of sugar, 10 quarts of water. Fermentation will be completed in 10 days to 2 weeks. After active fermentation ceases dill pickles may be protected against spoilage. One method is to seal in glass jars. Another is to cover pickles in a keg or barrel with melted parafin.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

DILL PICKLES

2 cups water 1 cup vinegar
1 Tbsp. salt 1 Tbsp. sugar

Boil together to make as much as you need for pickles. Pack jars with medium sized cucumbers. Stick dill around pickles. Add $\frac{1}{2}$ tsp. alum. Pour boiling hot solution over pickles and seal jars. If you like, you can add 1 red Japan pepper, also, a small piece of garlic.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

DILL - PICKLES

Wash pickles and pack in clean sterilized jars. Put a little dill in each jar then make brine of 1 quart vinegar, 1 gallon water, 1 cup sugar, and 1 cup salt. Mix the brine thoroughly, fill the jars with brine and seal.

Place jars in wash boiler of water, enough to cover the jars. Heat water and just when the water gets good and hot you take the jars out. They won't have to boil. Just steam until pickles begin to turn yellow.

Helen Neu Hile
Fairfax, Virginia

DILLED CUCUMBERS

In Crock

20 cucumbers 4" long
1 garlic clove Dill 3 heads

Solution:

$\frac{1}{2}$ cup salt to 3 quarts water to cover cucumbers.

Wash cucumbers put in crock. Add garlic and dill among cucumbers.

Heat solution and pour over cucumbers. Put a plate and a weight on or 1 quart jar filled with water makes a nice weight. Let stand 3 days. Then enjoy them.

Doris Ginder
Colony Oberdorf
Muhlberg

DILL PICKLES

One gallon water One cup Carey salt
One cup vinegar

Pack pickles in jars with dill and nedbets. Heat above solution and pour over pickles. Seal jars and place them in sunshine for three or four weeks. A small pinch of alum in each jar will keep them crisp.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

SWEET PICKLES

1 cup vinegar 1½ cup water
1 cup sugar Spices as desired

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

SWEET PICKLE STICKS

9-12 medium cucumbers 4½ inches long
6 cups boiling water

Wash and peel cucumbers, cut into sticks.

Put in crock and pour boiling water over them. Let stand over nite. Next day drain and pack solidly into clean jars.

COMBINE:

2½ cups vinegar	1 Tbsp. celery seed
2¼ cups sugar	3¼ tsp. tumeric
2 Tbsp. salt	¾ tsp. mustard seed

Boil this 5 or 6 minutes. Pour boiling liquid over cucumbers in jars and seal tightly. Process in water bath boiling for 5 minutes.

Mrs. Esther Hoff
Denver, Colorado

HINTS FOR MAKING PICKLES

Too much sugar or salt will shrivel pickles.

Too many spices darken pickles.

Too much salt and vinegar in brine can shrivel pickles.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

WATERMELON PICKLES

Taste like the ones we use to fix in a big barrel.

Take a big melon, the stripped ones seem best. Cut out all the red meat. Cut in pieces 2 inches square or so. Put into a large bowl. Sprinkle a handful of pickling salt over these pieces. Let set about 2hrs or so. This will form a juice.

2 cups juice	1 cup sugar
1 cup vinegar	1 tsp. mixed pickling spices tied in cloth

Put in enough of the watermelon pieces so they are covered with the juice. Boil real good for about 10 minutes. Put into jars and seal.

Katie Knopp
Loveland, Colorado
Colony Frank

PICKLED WATERMELON

2 qts of water	2 tsp. dry mustard
3 cups vinegar	1 Tbsp. p. spice
2 tsp. tumeric	

Boil this syrup for 15 minutes. Then add watermelon and pack in jars and seal. Cut melon in cubes and soak in salt water for 2 or 3 hrs. drain then boil in syrup.

Mrs. Esther Hoff
Denver, Colorado
Colony Frank

WATERMELON PICKLES

2 gal. watermelons cut in 1 in. cubes should be ripe but firm. 1 cup salt sprinkle over watermelons. Mix and let stand 2 hrs. Drain.

JUICE:

1½ qt. water

¾ cup vinegar

1 cup sugar

Heat until sugar dissolves. Put watermelons into jars. Cover with juice. Close jars. Process gently in hot water bath for 10 minutes.

Sadie Schmick
Colony Oberdorf
Muhlberg

SOUR WATERMELONS

Pack watermelons (round white ones are best) in a wooden barrel. Pack a row of watermelons and some cherry leaves and dill. Then another row of melons and cherry leaves so on until barrel is full. Pour over melons a brine made of ½ cup pickling salt to 1 gallon of cold water or 1½ cup salt to 5 gallons of water. Liquid should cover melons. Let stand 5 or 6 weeks. Keep barrel covered with weighted lid.

Mrs. Shirley Schlager

SOUR WATERMELON

The American Way

When you eat a watermelon save the rind. Cut the pink and rind off. Put into your blender and blend until watery. Then cut pieces of watermelon about ½ in. thick. Salt on both sides. Put in bowl or glass jar. Then add that from the blender. Let stand all night. Try if sour enough. Put in refrigerator. Will keep for weeks. Also, this

can be frozen. _ _ _

Effie Reider
Loveland, Colorado
Colony Allenbach

SOUR WATERMELONS IN BARREL

Put small watermelons in wooden barrel.
Put apple and cherry leaves on top and
bottom.

SOLUTION:

1 pail water 1 cup salt

Mix well. Pour over watermelons. Put
weight on top to keep watermelons from
floating. Ready to eat in 3 to 4 weeks.

Effie Reider
Loveland, Colorado
Colony Allenbach

WATERMELONS

Ein Gemachten Arbus

Line barrel with watermelons, cut up
watermelons and put in crocks. Put cherry
leaves and apples leaves between layers.
Put cherry leaves and apple leaves on top.
Take cold water (one large pail full) and
put 1 cup salt. Pour over watermelons and
put heavy weight and boards on top. All
holes fill up with water. Continue until
water comes over top of watermelons.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

PICKLED WATERMELONS

50 gallon barrel

Place small white watermelons (King or Queen variety) in wooden barrel. Cut up and scoop out good ripe watermelons and put in between the melons. Also place a lot of cherry leaves throughout the barrel, and on top. Fill barrel with following solution: 1 cup no iodized salt to 3 gal. water. You can also use dill if you like. Weight down with sizable rock. Melons are ready in about 5 weeks.

Mrs. Emil Shank
Ft. Morgan, Colorado

WATERMELON PICKLES

Rind of one large watermelon. Peel and remove all green and pink portions from watermelon rind. Cut into 1 inch cubes and soak overnight in salt water (4Tbsp. salt to 1 qt. water). Drain, cover with fresh cold water and cook until almost tender. Drain the watermelon and make a syrup of 8 cups sugar, 4 cups vinegar, 8tsp. whole cloves, 16 sticks cinnamon, and a little mustard seed. (Put all spices in cheese cloth bag.) Heat the syrup and spices to boiling and allow to set 15 min. Add drained watermelon rind and cook until clear and transparent. If desired a few minutes before removing from heat, add enough green or red food coloring to color pickles. Put into jars and seal while boiling hot.

Esther Lebsack
Loveland, Colorado
Colony Frank

WATERMELON HONEY

Honich

Take all the pulp from inside of a watermelon. Mash the pulp real good then strain through a cloth or so to remove all the seeds and pulp. Now add 1 cup sugar to 1 gallon of watermelon juice. Put into kettle and boil on high heat stirring until the sugar is dissolved. Boil on full rolling boil until it reaches a syrup consistency. Syrup will become reddish brown in color. When it begins to thicken put on medium heat and watch it quite carefully, at this point stirring to prevent it from burning. When syrup coats a spoon it is finished. Remove from heat. Put into jars and seal - No parafin needed. This honey is delicious for topping on coffee cake. Also good to add some $\frac{1}{2}$ and $\frac{1}{2}$ coffee cream and dunk fresh bread into it. Try it; you like it.

Mrs. Elsie Reider
Loveland, Colorado
Colony Odessa

PICKLED RED BEET RELISH

2 cups cooked or canned red beets
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup vinegar
3 cloves
1 cup water or beet juice

Mix and pour over beets. Let stand in refridgerator for 2 days.

Doris Gender
Colony Oberdorf
Muhlberg

APPLE SYRUP

Ein Gemachten Appel

Cook water, sweet wood (Licorice wood), and anise, then cool and pour over apples.

Mrs. Jake Schmidt
Loveland, Colorado
Colony Frank

SOUR APPLES

In stone jar or wooden barrel

Put yellow delicious apples in barrel. Put a lot of cherry and apple leaves over apples. Also add $\frac{1}{2}$ lb. licorice sticks mashed with hammer. Make solution of water and salt to taste. Pour over apples. Let stand for several weeks before ready to eat.

Effie Reider
Loveland, Colorado
Colony Allenbach

APPLES

Eingemachte Apfel

Cook a brine of the following:
3 gal. water $\frac{3}{4}$ oz. stick cinnamon
1 oz. star anise 4 bay leaves
 $\frac{1}{2}$ lb. licorice, sweet wood sticks
mashed with hammer.

Fill stone crock with perfect delicious yellow apples in layers to 4 inches from top. Pour cold brine over apples. Put on a round wooden board which fits into crock on top of apples and lightly weight so apples cannot float. Let stand at cellar temperature 1 month.

Mrs. Con Krening
Ft. Morgan, Colorado
Colony Frank

WATERMELON (HONEY) SYRUP

Take the insides out of ripe water-melons. Press out all the juice. Put juice in heavy kettle and boil until juice is thick like syrup.

Can be used for pancakes or put on top of coffee cake--the German kind with crumbs.

Effie Brunner Reider
Loveland, Colorado
Colony Allenbach

CHERRIES FOR HOT TEA

Va Renya

1 qt. cherries (unpitted)

1 qt. sugar

Juice of 1 lemon

Mix together and cook slowly for 8-10 minutes until it is nice and syrupy. Take off heat and put into jars and seal. Makes 2 pints. Put 1 tsp. into hot tea.

Mrs. Alex Loose
Ft. Morgan, Colorado

STRAWBERRIES PRESERVES

Va Renya

6 qts. strawberries

6 qts. sugar

Put berries into kettle and add $\frac{2}{3}$ of the sugar. Put on stove and heat gradually until berries come to a rolling boil. Then boil 5 minutes. Add the other $\frac{1}{3}$ of sugar and let that come to a rolling boil. Again boil 5 minutes. Take off stove and set aside and stir occasionally. Next morning put into jars cover with wax.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

FRUIT PIE FILLING

Gesell

3 cups berries

sugar to taste

$\frac{1}{4}$ cup cornstarch mixed with water.

Cook berries for a short time. Strain, add cornstarch water and cook slowly until thickened.

Lydia Gemmet

Benicia, California

Golden Gate Chapter

We used to love this.

HOME COOKED CHEESE

"
Kase

1 pkg. cottage cheese (dry)

1 tsp. baking soda

1 tsp. salt

3 eggs beaten

1 Tbsp. margarine or butter

Add salt and soda to cottage cheese.

Mix well. Put lid on container and let stand over night. In morning, on low heat, put the oleo or butter in heavy skillet and let melt. When melted, add cottage cheese and melt slowly. While this is still on stove, add beaten eggs. Mix well. Remove from burner and put cheese mixture into buttered dish.

Mrs. Alex Loose

Ft. Morgan, Colorado

DELICIOUS HOMEMADE CHEESE

(Almost like the cheese you buy in store)

Scald 2 gallons sour milk. Strain it. Add $1\frac{1}{2}$ tsp. soda and $\frac{1}{2}$ cup butter to the curds. Let this stand 2 hours. Place in double boiler and add 1 tsp. butter yellow coloring and 2 tsp. salt. Stir and add 1 cup very sour cream and cook $\frac{1}{2}$ hour or until curds are dissolved. Pour into any kind of mold, either square or round.

Be sure to get most of the whey out of curds or else the cheese will be soft.

Esther Lebsack
Loveland, Colorado
Colony Frank

MOTHER'S HOMEMADE COOKED CHEESE

"
Kase

1 pkg. dry cottage cheese
3 eggs beaten 1 tsp. soda
1 tsp. salt 1 T. margarine or
 butter

Add salt, soda to cottage cheese. Mix well. Put lid on container and let set over nite. In the morning on low burner put margarine or butter in heavy skillet and let melt. When melted add cottage cheese and melt slowly. While still on stove add beaten eggs. Mix well remove from burner and put cheese mixture into buttered dish.

Mrs. Esther Hoff
Denver, Colorado
Colony Denhoff

RUSSIAN DRINK NON ALCOHOLIC

Kvass or Kvast

- 1 loaf dry dark rye bread 24 slices
approximately
- 1½ gal. boiling water (6qts)
- 3 cups white sugar
- 2 pkgs. yeast (dry or paste)
- ¼ cup golden raisins
- 1 large crock 3 gal. or larger or
enamel canner
- 1 thin tea towel or sack or piece of
muslin

String

Put the bread in the tea towel (hobo bundle) tying with string, securely. Put bundle at bottom of crock. Pour boiling water over bundle of bread. Cover - let set several hours until water is lukewarm. Pull bundle out of water and let drip in clean pan. Pour drained water into crock. Add sugar to the water. Be certain no bread is in the water. Be sure water is lukewarm, now add yeast. Dispose of wet soggy bread. Stir. Cover. Put in a warm place and out of draft. Let set 10 to 12 hours which is overnight.

There will be a slight yeast settlement. Pour clear liquid into a jug. Add raisins. Set yeast liquid aside. Cork the bottle, or put a lid on the jar. Not a tight lid for liquid could blow the cork.

Refrigerate the 1 gal. and the yeast settlement. The clear Kvass will be ready to drink in 5 days. Strain in mans handkerchief before serving.

Yield: About 1 gal. It isn't vodka but not a bad drink. Sweet and effervesnce.

Ruth Nuss

Lincoln, Nebraska

KVASS--Non-alcoholic--

1 lb. dried out sliced black bread
24 cups boiling water
3 cups sugar
2 oz. fresh yeast (compressed)
 $\frac{1}{2}$ cup golden raisins

Put the bread into a big sauce pan, or earthen ware crock and pour boiling water over it. Allow to cool until luke warm, then carefully squeeze the liquid from the bread, straining thru a muslin cloth so that no bread comes through which would cloud the Kvass. Add the sugar and yeast. Mix, cover and leave 10-12 hours.

Pour the Kvass into clean bottles add 2 or 3 raisins to each, cork and tie down. Put into the refrigerator immediately and keep there until needed.

Refrigerate as soon as bottled, using corks not screw in stoppers. If it is not chilled at once it will go on fermenting and if the liquid cannot blow its cork it will shatter the bottle.

Mrs. Ruth Nuss
Lincoln, Nebraska

Kvass No. I

2lbs. dark rye bread

1 oz. yeast
8 oz. sugar
1 oz. mint
2 oz. raisins
16 pints water

Kvass No. II

3 lbs. dark rye bread
2 tbsp. yeast
2 lbs. molasses
2 oz. raisins
1 Tbsp. flour
24 pints water

Kvass No. I - Cut rye bread into slices and put into a moderate oven to bake until they become crisp. Put them into a large sauce pan, pour boiling water on them and leave for 3 to 4 hrs. Strain off liquid and combine with the yeast, and mint.

Cover with a cloth and leave to ferment in a warm place for about 6 hours. When the first froth appears, strain the liquid again and pour into bottles, containing 1 or 2 raisins at the bottom. Cork the bottles firmly and store in a cool place. It is advisable to soak the corks in boiling water before using them or it would be a good idea to use beer bottles with screw tops. The Kvass will be ready in 3 days time. It is a refreshing drink as well as a basis for some soups.

Kvass No. 2 - The procedue for Kvass 2 is the same as for Kvass I except where it states: to ferment in a warm place for about 6 hours; in Kvass 2 leave it in a warm place for 12 hours.

Anna Wardin
Portland, Oregon

NEVER FAIL SOAP RECIPE

5 lbs. grease	1 cup ammonia
1 box lye	3 Tbsp. Borax
1½ qts. water	1 tsp. baking soda
1 tsp. oil of Citranella	

Measure the water. Add 1 cup ammonia, add Borax, add lye, add tsp. soda. Let set until lukewarm. Mix the above into the melted grease and add oil of citronella. Stir until it starts to thicken and then pour into soap forms. Let stand over night. In the morning cut into bars.

Mrs. J. J. Schmidt

OUR MOTHERS' PICKLED BEETS

3/4 cup cider vinegar
3/4 cup beet juice
12 whole cloves
1/2 stick cinnamon
2/3 cup sugar
1/4 cup brown sugar
3 medium white onions
2 No. 2 cans sliced beets

Slice onions in thin rings. Add 1 tsp. salt and cover with cold water. Let stand for 15 minutes. Combine vinegar, beet juice, sugar and spices. Bring to a boil. Simmer 3 minutes. Drain onion slices well. Add to beets. Pour syrup and spices over all. Refrigerate 2 days before serving. In season, our mothers made these in larger quantities with fresh beets and stored them in cold cellar in covered crocks to serve as desired.

Mrs. Theodore E. Heinz
Greeley, Colorado

NOT ENOUGH

Heavenly Father, bless us,
And keep us all alive;
There's ten of us to dinner,
And not enough for five.

Anonymous

HOMEMADE SOAP

1 can lye, pour slowly into $2\frac{1}{2}$ pints of cold water. Gradually pour into $6\frac{3}{4}$ pints of clean thin lard. Stir until thick. Pour into a wooden mold - a wooden box soaked in water - lined with a damp cloth. Let set 24 hours. Cut into bars.

Careful - Careful - avoid breathing lye fumes. If lye solution is spilled on skin it will burn. Keep away from children. Do not use metal. Use a wooden stick to stir. Use enamelware.

Jim Wertz
Bakersfield, Calif.

HOMEMADE SOAP

5 lbs. lukewarm lard
1 can lye 2 Tbsp. borax
1 qt. water (1 pt. more if you like)
1 cup ammonia 1 tsp. baking soda

Put water in stone jar. Add ingredients except lard. Stir. Then add the lard slowly. Stir until really creamy. Pour into pan to harden. Cut into bars before it gets too hard. (Use granite pans.)

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

PLANT FOOD RECIPE

It is excellent, really makes plants grow:

$\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. Epsom salt
 $\frac{1}{2}$ tsp. saltpeter (Drugstore)
 $\frac{1}{4}$ tsp. household ammonia

Mix in 2 qts. tepid water. Use once a month.

Lydia Schmidt
Colony Oberdorf 19

GRANDMA'S RECIPE FOR
DOING FAMILY WASH

This is an authentic washday receipe in its original spelling as it was written out for a bride four generations ago:

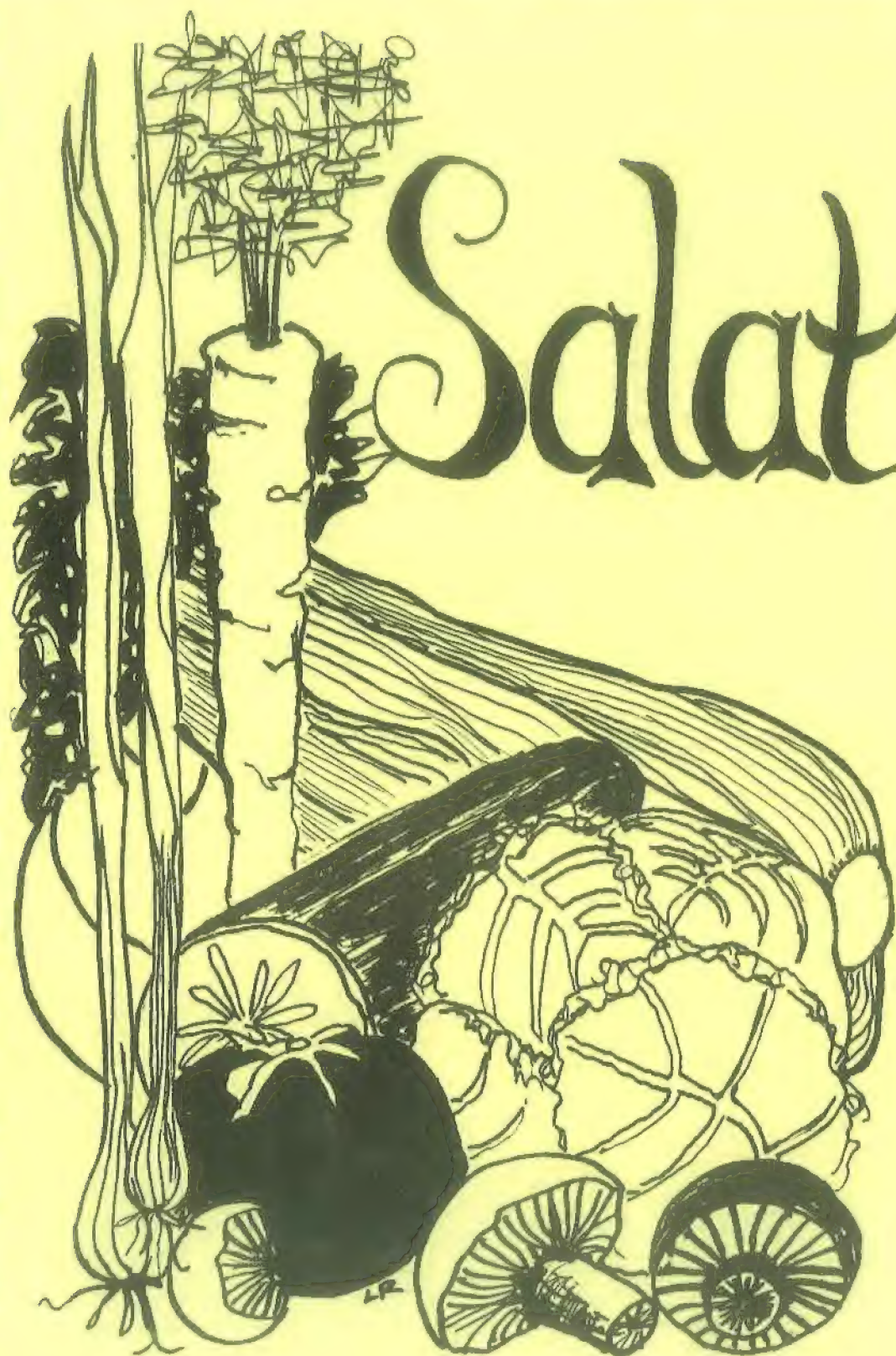
1. bild a fire in back yard to heet kettle of rain water.
2. set tubs so smoke won't blow in eyes if wind is pert.
3. shave one hole cake lie soap in bilin water.
4. sort things, make three piles. 1 pile white. 1 pile cullord. 1 pile work britches and rags.
5. stur flour in cold water to smooth, then thin down with bilin water.
6. rub dirty spots on board, scrub hard, then bile. rub cullord, but don't bile--just reench and starch.
7. take white things out of kettle with broom stick handle, then reench, blew, and starch.
8. spred tee towels on grass.
9. hang old rags on fence.
10. pore reench water on flower bed.
11. scrub porch with hot soapy water.
12. turn tubs upside down.
13. go put on cleen dress--smooth hair with side combs--brew cup of tee--set and rest and rock a spell and count blessins.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

Notes

Notes

Salat



SALADS

Cabbage Salad.....	1
Cabbage Salad.....	2
Cole Slaw.....	2
Cucumber Salad.....	1
Cucumber Salad.....	4
Sauerkraut.....	1
Sauerkraut Salad.....	4
Sweet and Sour Red Cabbage.....	3
Wilted Lettuce.....	3

CABBAGE SALAD

Kraut Salute

Slice cabbage (as for slaw) in $\frac{1}{2}$ stick butter in heated skillet. Add sliced onion and simmer on low heat until just tender.

Add $\frac{1}{3}$ c. vinegar, $\frac{1}{4}$ c. water, 1T.sugar, salt and pepper to taste.

Just before serving add $\frac{1}{2}$ pt. light cream.

Mrs. Con Trupp

FRESH CUCUMBER SALAD

Gomen Salute

Peel fresh cucumbers, slice or dice, add some onions or onion tops. Sprinkle some salt over and let set in refridgerator for about 1hr. Then add clabbered milk or sour cream to cover cucumbers. Add salt, pepper and alsprice to taste.

Effie Reider
Loveland, Colorado
Colony Alenbach

SAUERKRAUT

Süss Sauerkraut

2 qts. shredded cabbage
2 large onions sliced
 $\frac{1}{4}$ cup vinegar
 $\frac{3}{4}$ cup water
1 Tbsp. sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper

Cover and cook slowly for 1 hour or more, add a little more water if it cooks dry. The oftener this dish is reheated the better it gets.

Mrs. George Askegaard
Pasco, Washington
Grossliebenthal, Russia

CABBAGE SALAD

Kraut Salaute

- 1 medium size head of cabbage cut in small pieces
- 1 medium size onion
- $\frac{1}{2}$ cube butter or oleo
- 3 Tbsp. vinegar
- Salt to taste
- 3 cups water

Melt butter in large kettle, cut onion in small pieces and cook in butter on low heat for a few minutes. Add vinegar and water. Add cabbage, salt. Cook until done. You may have to add a little more water. Cook until most of liquid is boiled away. Cool slightly. Then pour some thick or coffee cream over cabbage. Do not over heat for it will curdle. Serve on mash potatoes.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

OLD FASHION COLD SLAW

- 3 cups finely shredded cabbage
 - 1 onion diced
 - 1 carrot chopped
 - 1 green pepper chopped
 - 1 red apple unpeeled cubed
 - Salt and pepper to taste
 - $\frac{1}{2}$ cup sour cream
 - $\frac{1}{2}$ cup mayonnaise or 1 cup sour cream may be used
- Mix all ingredients and serve.
Serves 4 to 6.

Mary Reisig Gottler
Saginaw, Michigan
Colony Melberg

SWEET AND SOUR RED CABBAGE

Seze und sour rot kraut

- 1 large head red cabbage
- 4 Tbsp. bacon fat
- 1 medium onion chopped
- 2 tart apples cored and sliced
- $\frac{1}{2}$ cup vinegar
- $\frac{1}{3}$ cup brown sugar

Remove outer leaves and chop coarsely, heat bacon fat in skillet and slowly cook onion until tender. Add the cabbage, season and cover. Steam 10 minutes. Add apples and $\frac{1}{4}$ cup hot water. Cover and simmer for 1 hour, then add vinegar and sugar. Cook 15 minutes longer, serve hot. The sugar and vinegar can be varied according to the tastes of the family.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

WILTED LETTUCE

Salate Speck

Heat $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup water, 1 Tbsp. sugar, salt and pepper to taste.

Brown 1 strip of bacon for each person.

Pour hot vinegar mixture over fresh lettuce. Cut with a knife and fork.

Sprinkle with crumbled bacon.

Eleanor Harris

Teach me the art of remembering, for I often forget what I would not and cannot remember what I would.

CUCUMBER SALAD

Gurke Salat

3 medium crisp cucumbers

1 medium onion

1 cup sour cream

2 eggs, hard boiled

Salt

Bit of parsley

Peel cucumbers. With tines of silver fork score lengthwise and then slice into bowl layering with thin slivers of onion and sprinkles of salt. Cover. Refrigerate one hour. Drain well. Add sour cream. Mix lightly. Put into serving bowl. Top with eggs that have been pressed through coarse sieve. Sprinkle with parsley flakes. Delicious with "Kartoffel and Kloes." Always served with Kartoffel and Kloes called "Heinz" favorite dish.

Mrs. Theodore E. Heinz
Greeley, Colorado

SAUERKRAUT SALAD

2 cups sugar 1 cup vinegar

Bring to boil, stirring until sugar is dissolved.

1 No. 2½ can sauerkraut - not drained.

1 can bean sprouts, drained

1 cup onion, diced

½ green pepper, diced

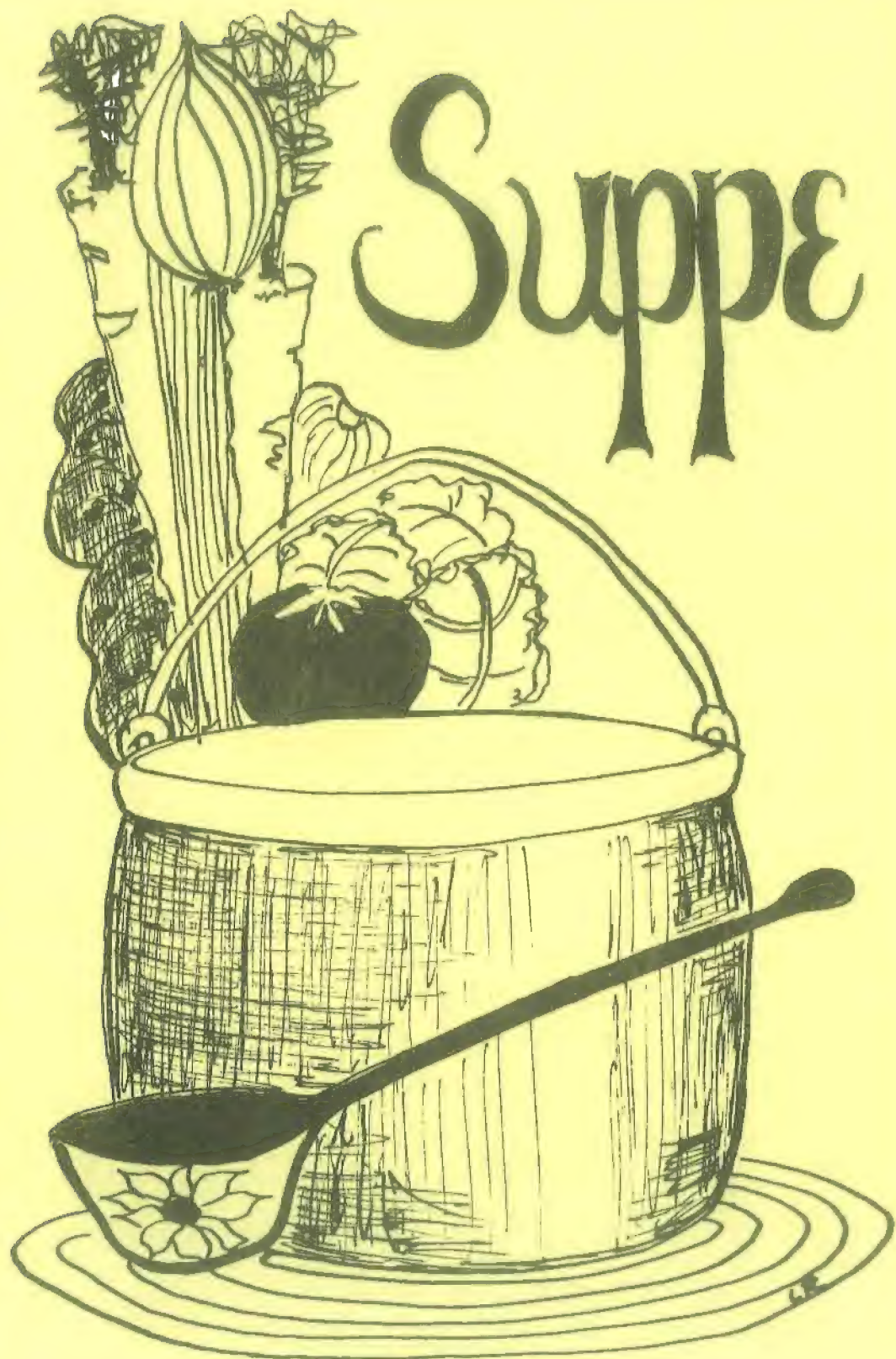
1 cup celery, diced

2 medium carrots, chopped

Cut sauerkraut into bite size length. Add vegetables. Pour sugar-vinegar mixture over all. Mix well. Chill 24 hours. Drain off all liquid before serving. This is a favorite with men.

Mrs. Theodore E. Heinz
Greeley, Colorado
Colony Frank

Suppe



SOUPS

Barley Soup.....	1
Bean Soup.....	17
Beet Soup.....	3
Cherry Soup.....	1
Cream Soup and pancakes.....	16
Cucumber Soup.....	1
Fruit Soup.....	11
Fruit Soup.....	24
German Soup.....	23
Hamburger Soup.....	2
Lentil Soup.....	2
Noodle Soup.....	21
Potato Soup.....	5
Potato Soup.....	23
Rice Soup.....	8
Rivvel Soup.....	6
Sauerkraut Soup.....	15
Split Pea Soup.....	5
Vegetable Soup.....	9
White Rice Soup.....	22

BARLEY SOUP

Gerste Suppe

1 cup barley 1 tsp. salt
1 bay leaf 4 whole allspice
2 qts. water, more if desired for a
thinner soup.

Boil slowly until barley is almost done. Then add 4 small potatoes, cubed and cook until both potatoes and barley are tender. In the meantime, dice and fry 4 strips of bacon until crisp. Add bacon and drippings to the soup. Makes 4 generous servings.

Frieda Miller

Benton Harbor, Mich.

CHERRY SOUP

Kirsche Suppe

1 pint tart cherries, washed and pitted
1 qt. water or more
Salt to taste
2 Tbsp. sugar

Boil together 5 minutes. Add $\frac{1}{2}$ cup sweet cream. (Or omit cream and make little rivels (dumplings) with flour and cream and drop into boiling soup.) Serves 4. This is good served with boiled whole potatoes and bacon fried with onions.

Frieda Miller

Benton Harbor, Mich.

CUCUMBER SOUP

Gurke Suppe

Peel and slice 4 medium sized cucumbers, Slice a small onion put onto boil, add salt boil until cucumbers become transparent.

Make chicken broth as much as you want for the amount of cucumbers or use canned chicken broth.

Pour cucumbers in broth. Make a flour
mixture to thicken soup. When done add
1 cup of sweet cream and serve. Also can
use $\frac{1}{2}$ and $\frac{1}{2}$.

Hannah Kindsfater
Greeley, Colorado
Colony Kratzke

HAMBURGER SOUP

1 lb. Hamburger. Put into pan on low
heat and stir meat until all is crumbled
and brown just a little.

Then pour into a large kettle and
cover with water about one and a half qts.
You can add more water as needed. Add
about 3 carrots cut fine, 1 large potato
cut fine, 2 stalks celery cut fine, 1 small
onion, 2 bay leaves, 6 whole peppers, and
salt to taste. Cook for several hours,
until all vegetables are done. You can
also add 1 Tbsp. of alphabet macaroni.

Katie Knopp
Loveland, Colorado
Colony Frank

LENTIL SOUP

Linse Suppe

Wash 1-lb. package lentils. In large
saucepan heat lentils, 5 cups water, 2 -
16 oz. can tomatoes, 2 bay leaves, 1 Tbsp.
salt, $\frac{1}{4}$ tsp pepper to boiling. Reduce heat
add $1\frac{1}{2}$ lbs. Polish sausage. Cover cook
30 minutes.

MEANWHILE: Fry 8 bacon slices, cut up,
slightly limp. Spoon all but 1 Tbsp. fat
from skillet. Add 1 cup each of chopped
carrots, celery and 1 medium onion to bacon.
Cook 15 minutes, stir occassionally. Add
to lentils and cook 30 mintes or till lentils
are done. Slice Sausage.

Ella Mae Walls
Salem, Oregon

BEET SOUP

Borscht Suppe

This soup may be made with either beef broth or chicken broth.

Be sure a large blossom end of fresh dill is used with other seasonings in making broth such as onions, salt, pepper, celery.

A bunch of beets may be cooked ahead in their jackets. When ready to put in the soup cut in strips. Strain the broth and simmer sliced carrots, cubed potato, and 1/4 head of cut up cabbage. Add beet green last. Then the beets (cooked).

By this time the soup should be through cooking so turn off the heat and add 1 can of tomatoes. Then add a pint of sour cream. Before adding the sour cream put a cup of the hot soup in the commercial cream to prevent the soup from curdling when the cream is added. Stir the cream and hot soup together well. Then put into the rest of the soup.

Jessie Zehr
Oakland, California
Colony Karlsruhe

BEET SOUP

Borsht Suppe

2-3 lbs Beef 1 cup canned tomatoes
5-6 beets diced or 2 cups canned beets
2 large onions chopped
2 apples chopped
2 potatoes cubed 1 tsp salt
1/8 tsp. pepper 2 Tbsp. sugar
2 Tbsp. lemon juice
2 cups chopped cabbage
1/2 tsp. citric acid or sour salt

Put all in soup kettle and simmer slowly for about 3 hours.

Lydia Reisig
Saginaw, Michigan
Colony Macheliski

RED BEET SOUP

Russia Borcht Suppe

2½ lb. piece of beef roast or soup meat
2 medium diced potatoes
2 cups grated red beets or diced
2 bay leaves
Salt to taste
1 large onion sliced
Whole pepper, as much as liked
Water enough to cover meat and vegetables
Cook several hours, slowly 4 to 5 hrs.
When ready to serve remove from burner
add ½ cup sour cream or as much as liked.
Serve with German Rye Bread.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

BEET SOUP

Borscht Suppe

2 lbs beef chuck Salt to taste
1 qt. beets cut in julienne strips
1 small onion, chopped
1 bay leaf
5 whole allspice
Put all ingredients, except beets in a large pot. Cover with water. Simmer slowly for an hour. Then add beets and cook until beets are tender. Just before serving stir in ½ cup sour cream. Remove from heat. Serves 4.

VARIATIONS: If you like it sour, add 2 Tbsp. vinegar to soup. Also, 1 cup of chopped cabbage cooked with the beets is good.

Frieda Miller
Benton Harbor, Mich.

GERMAN SPLIT PEA SOUP

1½ cups green split peas
2 qts. water ¼ tsp. Marjoram
1 meaty ham bone 1 cup celery diced
½ cup onion 1 cup carrots diced
¼ tsp. pepper 1 tsp. parsley flakes
¼ tsp. garlic salt (optional)
Salt to taste

Cover peas with water and soak over night. Drain and add 2 qts. water, ham bone, onion and seasonings. Bring to boil, cover and simmer 2 hours. Stir occasionally. Remove bone; cut off any meat bits. Return meat to soup and add remaining ingredients. Cook slowly 45 minutes more. Serves 8.

Lydia Wiedeman

SOUR CREAM POTATO SOUP

Sauer Rahm Kartoffel Suppe

Dice 2 medium size potatoes
1 small onion

Boil in 1 qt. water, season with salt.
After potatoes are tender, add rival.

RIVAL:

Melt 1 cube butter, add enough flour (stir in with fork) until small granules form about the size of peas. Then brown them lightly. Set aside to cool before adding them to the soup. Set soup off fire and add ½ cup sour cream. Serve immediately. More cream may be added if you like your soup richer. Serves 4.

Mrs. George Sterkel

POTATO SOUP

Kartoffel Suppe

3 or 4 medium potatoes diced
Enough water to cover
1 tsp. minced onion

Salt and pepper to taste
 $\frac{1}{2}$ bay leaf
1 egg slightly beaten
 $\frac{1}{4}$ cup half and half

Boil potatoes, onion and seasonings in water till tender, add slightly beaten egg slowly to soup. Cool another minute or two and add half and half or thin cream. Ready to serve.

Mollie Reifschneider
Downey, California
Colony Greinm

POTATO SOUP

Kartoffel Suppe

2 qts. water 1 Tbsp. flour
 $\frac{1}{4}$ cut up onion butter
3 potatoes bay leaf
Allspice

Boil potatoes with seasoning until soft. Brown flour in butter and add to soup.

Mrs. Elizabeth Gettman

WHITE RIVVEL SOUP

Weis Rivvel Suppe

Rivvels for this soup are tiny bits of egg dumplings.

Cook milk with little salt. Take egg, stir in flour, add water, crumble into rivvel, cook in the milk. Quantity depends on size of family.

Often this was only food as main meal.. sometimes there was fried sausage with the soup if there was any...always ate with plenty of homemade bread.

Mrs. Henry (Katie)
Dietz
Greeley, Colorado

RIBBLA SOUP

Combine 1 cup flour, eggs and $\frac{1}{2}$ tsp. salt. Mix by hand until it crumbles into small pieces. A little water may be added. Rub the dough between the fingers to form ribbla. Add salt to taste. Stir in the ribblas.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

EINLOUF SOUP

Make a cake like dough by combining $\frac{1}{3}$ cup flour, 2 eggs, and a little water. Pour this dough slowly into a good chicken soup. Stir with a spoon to separate the dough into pieces.

Mrs. Roland Zehr
Oakland, California
Colony Karlsruhe

These two receipes were contributed to Mrs. Zehr by Sr. Bertranda of Annunciation Priory at Bismarck, N. Dak. She said they had been printed in a newspaper many years ago in Stark Co.

SWARTZ REFFEL SOUP

To Make Reffel

1 egg

$\frac{3}{4}$ cup flour

$\frac{1}{4}$ tsp. salt

Work by hand the egg, flour and salt until small balls form. The size of large peas. Use $\frac{1}{2}$ medium onion cut fine and brown onion in $1\frac{1}{2}$ Tbsp. butter, 1 qt. water. Put riffel in boiling water, cook 5 to 10 minutes. Put onion and butter into the soup

Mrs. Henry Trupp
Loveland, Colorado
Colony Frank

RIEVAL SOUP

2 cups flour Little salt
3 eggs 1 medium potato
Bay leaves 2 qts. water
Few whole allspice
Onion cut up Few drops water
Mix flour eggs and water, rubbing
mixture between hands to make rieval
(crumbly mixture) Add cube potato to water,
seasonings and onion. Boil till potato is
done. Fry rieval with butter and add to
soup. Let cook a few minutes.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

MILK RIVEL SOUP

Milch Rivel Suppe

3 eggs 1 cup flour
 $\frac{1}{2}$ tsp. salt
Put flour and salt in mixing bowl and
mix in one egg at a time with a fork. After
all eggs are mixed in use hands to rub the
dough into little pieces.

Heat one qt of milk to a boil, and drop
in all but $\frac{1}{2}$ cup of the rivels. Brown the
 $\frac{1}{2}$ cup of rivels in about 2 Tbsp. of butter,
and add browned rivels to the soup. Salt
and pepper to taste.

Mrs. Pete Schmidt, Jr.
Tripp, S. Dakota
Colony Worms, S. Russia

RICE SOUP WITH SAUSAGE

Herrsche Suppe

4 potatoes cubed 1 onion chopped
1 bay leaf 2 carrots sliced
Cook in about 2 qts water. When pot-
atoes are almost done add sausage. Cook
about 10-15 minutes.

Just before serving add rice or millet cooked.

3/4 cup rice cooked in separate pan in about 2½ cups water. Bring to boil. Let stand 45 minutes. Herrsche or millet is cooked the same way as the rice.

Lydia Schmick
Saginaw, Michigan
Colony Oberdorf
Mulburg

VEGETABLE SOUP WITH MEAT

Pflanze Suppe

Take soup bone with meat and put in 4 quarts of water. Add the following:

2 tsp. salt 4 diced carrots
4 potatoes cut in small pieces
2 cups shredded cabbage
2 Tbsp. barley
2 Tbsp. split green peas
2 Tbsp. yellow split peas
1 Tbsp. Lentils

Add tomatoes if liked

Cook slowly for 4 hours. Serve with German Rye bread. Delicious vegetable soup.

Rachel Amen
Loveland, Colorado
Colony Frank

VEGETABLE SOUP

Kraut Suppe

3 carrots diced ¼ c chopped onion
3 potatoes diced 2 c tomatoe juice
3 cups shredded cabbage
½ cup diced celery
2½ lbs. beef or soup bone
1 bay leaf Salt and pepper to
 taste

Boil beef or soup bone until tender. Add all peeled and diced vegetables. When vegetables are nearly tender, add tomato juice. Simmer until done.

Mrs. John Sitzman
Greeley, Colorado

HOMEMADE VEGETABLE SOUP

1 meaty soup bone 2 cups green beans cut
1 medium onion 1 c carrots sliced
1 tsp. salt 1 c raw potatoes diced
 $\frac{1}{4}$ tsp. pepper 1 c celery diced
 $3\frac{1}{2}$ c canned tomatoes cut up

Cook soup bone, onion, salt and pepper in water until meat is tender. Cut meat off bone and strain the juice. Return the meat and juice to the kettle and add rest of ingredients. Cook until vegetables are tender. Makes about 10 cups of soup.

Rose Heberline

VEGETABLE SOUP

Kraut Suppe

1 lb. hamburger $\frac{1}{4}$ c. onion chopped
4 potatoes diced and peeled
4 carrots diced and peeled
4 cups shredded cabbage
1 can tomato soup
salt and pepper to taste
water

Fry hamburger in large kettle until brown. Then add other ingredients. Add enough water to cover ingredients and bring to a boil. Then turn heat down and simmer until done. About 2 or 3 hrs. More water may be added if you want the soup to have more juice.

Gladys Lenhart

VEGETABLE SOUP

1 soup bone or soup meat 2 or 3 lbs.
Soak in cold water for an hour or so.
Then have water boiling in a large
kettle, then add your meat. Add salt to
taste, 2 bay leaves, 1 medium onion chopped,
boil until meat is about half done. Then
add:

4 carrots cut fine
2 stalks celery cut fine
2 medium potatoes cut fine
3 cups cabbage cut fine

When all vegetables are done add 1 med.
can tomatoes. Cook about 30 minutes more.

Katie Knopp
Loveland, Colorado
Colony Frank

FRUIT SOUP

Schnit Suppe

2 qts. water	$\frac{1}{2}$ cup clear jelly
$2\frac{1}{2}$ cups dried fruit	2 tsp. flour
	A little milk
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup cream

Boil fruit till tender. Mix flour with
a little milk and boil about 5 minutes.
Then add cream.

Mrs. Helzer

DRIED FRUIT SOUP ★

Schnit Suppe

1 lb. mixed dried fruits	
1 cup raisins	2 Tbsp. flour
3 qt. cold water	$\frac{1}{2}$ tsp. soda
1 pt. sweet or sour cream	
$\frac{1}{4}$ c sugar or to taste	
$\frac{1}{2}$ cup cold water	3 Tbsp. butter

Wash dried fruits and raisins. Drain. Add cold water and boil 1 hour. Make paste of flour, soda and $\frac{1}{2}$ cup cold water. Remove soup from heat and add paste slowly. Stirring. Add small amount of soup mixture to cream. Stirring constantly. Add rest of cream to soup and heat through. Do not boil. Add butter and sugar. Serves 8.

Mrs. Esther Schreiber

FRUIT SOUP

Schnitzel Suppe

6 dried apple slices
6 dried apricot halves
2/3 cup sugar 6 dried prunes
4 dried peach halves
3 dried pear halves
 $\frac{1}{2}$ cup raisins
3 Tbsp. flour

Add 2 qts. water. Cook till fruit is tender. Then add sugar and flour mixture, blend with the milk. Add this to the soup. Cook a few minutes. Then add 1 cup of cream or more.

Mrs. John Wilhelm
Greeley, Colorado
Colony Frank

GERMAN FRUIT SOUP

Schnit Suppe

1 pkg. mixed dried fruit 12 oz.
1 cup raisins 1 tsp. cinnamon stick
10 cups water

Boil till fruit is tender, but not over done. Then mix $\frac{1}{2}$ cup sugar and add 1 large Tbsp. of flour and then add slowly 1 cup sweet cream to that. Then add to the hot soup and cook till thickens a little. Serve hot or cold.

Serve Grebble with this soup. Very good.

Grebbele recipes are in another section.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

DRIED FRUIT SOUP

Schnitz soup

$\frac{1}{2}$ pkg. mixed dried fruit

$\frac{1}{2}$ cup white raisins

Cook fruit in kettle until tender, keep plenty of water on fruit (to cover) about 2 qts. After cooking about 1 hr. fruit will be tender, simmer on low heat.

Mix Tbsp. sugar and $\frac{1}{2}$ cup sweet cream until blended in a cup. Then stir into fruit soup thoroughly and serve.

Katherine Baun

GERMAN FRUIT SOUP

Schnitz Suppe

1 cup dried sliced apples

$\frac{1}{2}$ cup dried apricots

$\frac{1}{2}$ cup dried prunes

$\frac{1}{2}$ cup raisins packed

$\frac{1}{2}$ cup dark Karo syrup

1 scant Tbsp. flour

1 qt. or more of cold water

$\frac{2}{3}$ or 1 small can evaporated milk or

$\frac{2}{3}$ cup of thick cream.

Pinch of salt, $\frac{1}{4}$ tsp. cloves

Wash fruit, cover with cold water.

Boil until fruit is tender. Mix the flour and syrup together, add to the fruit, let come to a boil and boil a few minutes.

Remove from heat, let cool somewhat. Then

add some of the soup to the cream or evaporated milk. Stirring gently then add to the fruit soup. Add salt and cloves. Let set a few minutes. Heat soup when ready and serve. Do not let boil. Canned sweet cherries can be added to soup if liked.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

FRUIT SOUP

Schwarz Suppe

2 lbs. beef chuck or beef stew
1 lb. box mixed dried fruit
Salt to taste
1 tsp. sugar

Cover meat with water and simmer until almost done. Add rest of ingredients and cook until fruit is soft. Serves 4. Egg dumplings made with 1 egg, 1 Tbsp. water, salt and enough flour to make a soft dough dropped in the soup and cooked is good, too.

Frieda Miller
Benton Harbor, Mich.

CALIFORNIA DRY FRUIT SOUP I

1 lb. box mixed dried fruit
2 qts. water
1/3 cup sugar
2 cups cold water
3/4 cup seedless raisins
1 cup dried apples
1 cup dried pears
3 tsp. flour
4 Tbsp. heavy sweet cream
3 Tbsp. watermelon syrup.

Cut fruit in halves and add all fruit to 2 qts. of water and boil $\frac{1}{2}$ hour or until tender. Then measure sugar and flour mixture, add cold water and mix well. Add this to soup, boil 5 minutes.

Then add bread and butter, dumplings and boil 10 minutes, add syrup, add cream just before serving.

BUTTER BREAD DUMPLINGS II

4 whole sliced hamburger buns
 $\frac{1}{2}$ cube butter
 $\frac{1}{2}$ tsp. allspice
2 whole eggs

 Rub buns between hands and roll to fine crumbs as cracker meal. Melt butter, add to crumbs and mix well with hands, add allspice and 2 eggs. Then mix and press or knead, till crumbs feel sticky to roll. Divide into 18 balls, size of walnuts. Roll into smooth balls between hands. Wet the hands to roll. Put in to boiling soup, chicken soup or fruit soup. Boil 10 minutes

Betty Klein
Fresno, California

WHITE SAUERKRAUT SOUP

 2 medium potatoes, diced. Boil in about 1 qt. water, add salt as much as needed, 1 small onion cut up, 1 cup sauerkraut, boil separately. When boiled well add to potatoes. When ready to serve beat up 1 egg lightly and gently add to soup. Then add 1 cup sour or sweet cream, or 1 cup evaporated milk. Remove from heat before adding cream.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

SAUER KRAUT SOUP

2 $\frac{1}{2}$ lbs beef 4 potatoes cubed
1 onion chopped 4 pepper corns
1 cup tomatoes canned
1/8 tsp. pepper 2 cups sauerkraut
1/4 cup washed barley

Combine all ingredients in soup kettle. Add about 3 qts of water, simmer gently about 3 hours. Add more water if necessary.

Molly Sturtz R.N.

CREAM SOUP AND PANCAKES

Rahm Suppe und Seesa Blinna

Rahm Suppe:

Place 4 bay leaves in a medium sized kettle half-filled with water. Add a small onion (sliced) and 2 tsp. of salt. Cook for 45 minutes.

Shred 6 slices of bread, put in frying pan and brown with melted butter.

Remove leaves and onions from kettle and add the bread strips.

Add 3 eggs to the soup, individually. Break the yoke lightly and beat as they fall into soup. Do this to make sure some of the "white" cooks. Let soup simmer and add $\frac{1}{4}$ cup of cream, stirring constantly.

Seesa Blinna:

1 cup flour 4 eggs

1 tsp salt $\frac{1}{4}$ tsp. sugar

Add $1\frac{1}{4}$ cup of milk and stir vigorously until batter is very thin.

Heat large frying pan and add butter to grease skillet. Butter is necessary for each blinna. Pour 2 large spoonfuls of batter and spread in pan evenly. Fry until lightly done on both sides. Sprinkle with sugar evenly, roll up and eat while hot.

The origin of this recipe: Volga German colony of Sewald. Rahm suppe and Sessa Blinna were prepared by the Catholic Volga German women in the Sterling community for new mothers who had recently given birth. Mrs. Klobberdanz remembers that the new

mother was supposed to remain in bed for ten days. (On the tenth day it was believed the "bones came back together.") During her recovery, she was cautioned by the older women never to raise her arms above her head or the milk would run up into them and be spoiled.

Mrs. John Kloberdanz
Sterling, Colorado
Colony Sewald

GREEN BEAN SOUP

"
Grün Boline Suppe

2 medium diced potatoes
4 cups water, more if needed
Salt to taste
 $\frac{1}{2}$ onion cut in slices
1 bay leaf
2 cups fresh cut up green beans or one
can canned beans No. 303 can

Boil the potatoes and beans and other ingredients until done. If canned beans are use add them when potatoes are cooked. Take $\frac{1}{3}$ cube butter, brown with 1 Tbsp. flour, let it golden brown then add to the soup. Bring to a good boil, then take off burner, add $\frac{1}{2}$ cup or more if liked of thick cream either sweet or sour. Pea soup can be cooked the same way. Add 1 303 can of peas. Small can of evaporated milk can be used in place of cream.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

GERMAN NAVY BEAN SOUP

$1\frac{1}{2}$ lb. slab bacon cut in cubes
1 lb. navy beans $\frac{1}{2}$ onion or less
2-3 cups of diced potatoes

Wash beans. Fill a 4-5 qt. sauce pan with water about 2 inches from top. Put in bacon, beans, salt to taste and onion. Boil slowly to prevent beans from burning for 2 hours. Add potatoes and cook until done. It should be nice and thick as water boils down. If thinner soup is desired, add boiling water with a little salt to taste. Very easy.

Mrs. John R. Karell

GERMAN GREEN BEAN SOUP

German Grün Bohne Suppe

- 5 c fresh green beans cut in small pieces
- 6 c water
- 3 c potatoes cut small
- 3 Tbsp. minced onion
- 2 Tbsp. salt or more
- 1/8 tsp. pepper
- 3 cups rich milk & 1 cup cream
- 1/2 cup butter

Combine beans, water, onion, salt and pepper in a large kettle. Boil until beans are almost tender, then add potatoes. When beans and potatoes are tender, add milk, cream and butter. Bring to a boiling point. Serves 4 to 6.

Katherine Wilcox

GERMAN GREEN BEAN SOUP

German Grün Bohne Suppe

- 1 lb. green beans cut in 1 inch pieces
- 2 small potatoes cubed
- 1 medium onion (opt)
- 1 bay leaf
- 4 cups water
- 1 Tbsp. salt
- 1/3 c butter
- 2 Tbsp. flour
- 2 cups milk (part cream)

Boil beans, onion, bay leaf, and salt until tender. Add cubed potatoes. When potatoes are done, brown butter and flour, add half and half. Add to soup and cook a little longer to thicken. Then serve.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

CREAM OF GREEN BEAN SOUP

2 qts. water 1 lb. fresh green beans
3 med. potatoes or 303 can of canned
1 med onion beans
1 bay leaf Cubed carrots (opt)
Salt and pepper to taste

Place all ingredients in 3 or 4 qt. kettle and boil until done about 1 hr. on medium heat. Just before serving add $\frac{3}{4}$ cube of butter browned to $\frac{1}{2}$ cup heavy sour cream. Heat through and serve immediately. Serves 5.

Rae Weber

GREEN BEAN SOUP WITH DUMPLINGS

2 qts. water $1\frac{1}{2}$ tsp. salt
2 potatoes 1 heaping tsp. chicken
1 cup sour cream seasoned stock base
1 lb. fresh green beans cut up
2 Tbsp. butter browned with 3 Tbsp.
flour (a little onion if you like.)
For the dumplings:
3 eggs $\frac{3}{4}$ cup flour
And a little salt

Cook beans till almost done in water and salt. Add cubed potatoes and cook until done. Then add stock base. Fix the dumplings and dip with teaspoon into hot soup

and cook until done. Then brown the flour in the butter and add the sour cream to the butter and flour and thin just a little with cold water and add to soup and cook just a little more.

Serve with rye bread and cheese if you like. Enough for 6.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

BEAN SOUP

Bohne Suppe

2 or 3 ham hocks or fresh pork hocks
1½ qts. water (If soup is too thick add more water)

1 c pinto beans, navy beans, or Great Northern.

Wash and soak beans over night. Add to ham hocks, add salt if needed. Dice 2 stalks celery and leaves, 1 carrot diced, 1 small red beet diced, 2 medium potatoes diced, 1 large or medium onion diced, add 1 hour before serving soup. Simmer soup about 4 to 5 hours. Serve with German Rye Bread.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

BEAN SOUP

1 good sized ham hock

Put into kettle and cover with water, add 1 small onion cut fine, 1 cup white beans, 1 medium sized potato cut fine. Salt to taste, not too much for the ham hock is salted. Cook until the beans are done.

Katie Knopp
Loveland, Colorado
Colony Frank

CHICKEN NOODLE SOUP AND DRESSING

Huhn Kosn Suppe and Feelzer

1 chicken nice and fat about $3\frac{1}{2}$ lbs.

4 cups dry bread crumbs or more if needed

2 Tbsp. chopped onion

2 Tbsp. butter

Salt to taste

Milk

1 egg

Melt butter, add onions cook on low heat about 5 minutes. Pour over bread crumbs, add 1 egg, add enough milk to make crumbs soft. Salt to taste. After I put some milk on crumbs I like to let it set for awhile to soften. Then if I need more milk I add a little. Put into chicken, sew chicken. Put into large kettle. Cover with water and add salt and a bay leaf. Cook until tender. Take chicken out and put into pan with about $\frac{1}{2}$ cube butter. Brown chicken on all sides. Meanwhile put noodles into boiling broth and cook until tender. Serve with homemade rye bread. If you like raisins can also put into dressing.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

WHITE NOODLE SOUP

Weiss Noodle Suppe

1 qt. milk, a little water

Salt to taste

Let milk come to boil. Then add noodles and let boil several minutes. Serves about 4 people. Add more milk and noodles for a larger group of people.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

WHITE RICE SOUP

Weisz Rice Suppe

Boil 1 cup of rice in water to cover until done, then add to the milk salt to taste. A little butter can be added, both noodle soup and rice soup are good with oven toasted or broiled french bread spread with butter.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

WHITE NOODLE SOUP

Weiss Noodle Suppe

Boil as many homemade noodles as you like in salt water till tender. Drain and pour hot milk and salt to taste over noodles. I like to add some butter too.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

NOODLE SOUP

Laufnoodeln Suppe

Into rapidly boiling chicken broth pour from a spoon in fine stream a batter of 2 beaten eggs and 2 Tbsp. flour and a few grains of salt. Cook about 1 minute. Serve immediately.

Emma Kindsfater
Greeley, Colorado
Colony Grimm

Was Hänchen nicht lernt, lernt Hans
nimmermehr.

GERMAN SOUP (For the sick)

3 oz. butter, put into pan. Heat until brown. Add 3 or 4 Tbsp. flour, put into hot butter and brown. Add enough cold water to make soup consistency. Heat add salt and pepper to taste. Take as much bread as you like, cut it up in cubes and toast till brown. Add to soup. Brown bread crumbs in butter. Add to soup.

Mrs. Gus Lebsack
Loveland, Colorado
Colony Frank

POTATO SOUP

Milch Suppe

Boil 2 medium diced potatoes, $\frac{1}{2}$ med. onion diced, salt to taste, about 4 or 5 cups of water. When potatoes are done, add 1 rounding Tbsp. flour and brown in $\frac{1}{4}$ cube butter. When flour and butter are browned, add to the boiled potatoes. Let come to a good boil, remove from heat, add $\frac{1}{2}$ cup thick cream, sweet or sour or 1 small can of evaporated milk in place of cream. Bay leaf can be added when cooling. Celery soup can be made the same way, adding 1 cup diced celery to potatoes. Carrot soup can be made the same, adding 2 cups sliced carrots.

Katherine Z. Uhrich
Loveland, Colorado
Colony Frank

Der Apfel fällt nicht weit vom Stamm.
(Der Eppel fellt net weit vom Stamm.)

AHSGR FRUIT SOUP

Schnitz Suppe

1 lb. large dried prunes
6 cups water Dash of salt
2 medium navel oranges
 $\frac{1}{2}$ cup sugar
4 tsp. (level) minute tapioca
 $\frac{1}{4}$ tsp. cinnamon
 $\frac{1}{8}$ tsp. allspice
 $\frac{1}{2}$ cup white raisins
1 cup dried apricots, medium size
1 cup dried apple rings cut in 4 pieces
1 can red pie cherries

May substitute a few tablets of Saccharin for sugar for Diabetics. Put prunes in large sauce pan. Add cold water. Place on medium heat and bring to boil. Simmer 5 minutes. Mix sugar, spices and minute tapioca and add to prunes. Stir lightly with fork. Continue to simmer. Thinly remove $\frac{3}{4}$ of orange rind and cut oranges in chunks the size of prunes. Add. Simmer 5 minutes. Then in layers add raisins, apricots and apples. Do not stir. Simmer until apples are almost tender. Cover. Set aside until stone cold. This takes several hours. Then gently remove to large glass bowl and layer with red cherries. Do not mix with spoon. Fruit should not be mushy. This is a large recipe. Serve plain or with cream as a breakfast fruit or heat in water bath, add half and half and serve for lunch with your favorite Grebel or raised do-nuts. Also may be served as fruit compote dessert with cool whip. I often serve it flaming to my guests. Spoon carefully into dessert dishes with a prune in center of dish. Top prune with a small cube of sugar which has been

dipped in lemon extract and touch sugar with lighted match. May serve with cream. Nice with do-nut holes and coffee. This is todays version of our mothers' fruit soup.

Mrs. Theodore E. Heinz
Greeley, Colorado

FRUIT SOUP (4)

Schnitz Suppe und Grebel

These two go together like cups go with saucers. In the Amen household it was served often for Saturday Supper.

Schnitz Suppe

16 to 18 oz. of mixed dried fruit

A handful of white raisins

8 cups of water

6 Tbsp. of sugar

Bring these items to boil and let them cook for about 3 minutes. Cover, remove from heat and put aside for 2 hours until lukewarm.

Using some of the warm juice from above, blend with 8 ounces of sour cream and 2 Tbsp. flour. I put these in a jar and shake it vigorously to avoid lumps. Add this to the fruit stirring carefully as it heats. Use a wooden spoon to prevent mashing fruit. Serve moderately hot. 8 to 10 servings.

Grebel

2 cups milk $\frac{1}{2}$ stick margarine

Warm milk and add margarine to melt.

Do not boil.

1 pkg. dry yeast dissolved in $\frac{1}{4}$ cup lukewarm water

5 eggs well beaten

2 Tbsp. sugar 1 cup warm water

Combine these in a large mixing bowl.

Add to this the yeast mixture and milk mixture. Add salt to your taste.

Sift flour about 4-5 cups into the liquid mixture using just enough to make a very soft dough. I test this by sifting a light coating of flour over the top and pressing lightly with the fingers. The dough should be slightly firm to the touch. Let dough rise to almost double several times for three hours, punching it down each time using a wooden spoon and stirring as much as possible.

When the dough has risen again spill it onto a floured board. Flour the top and pat it out, a little at a time, so it is $\frac{1}{2}$ inch thick. Cut in rounds about 3 inches in diameter. Or, cut in rectangles about 4x5 inches. On these make two slits, twist from top to bottom. On the rounds use a fork to make an inch long slit in the center to form the hole. Let the dough rise just a few minutes. In the meantime have mazola heating for deep frying. Drop the grebel into the hot oil. When golden brown on one side turn and brown other side. Remove grebel placing them on a pan that has been lined with paper toweling to absorb excess grease. When cool, coat the grebel with either powdered or granulated sugar. With Schnitz Suppe you may wish to serve them plain. This recipe makes about 40 grebel. Use $1\frac{1}{2}$ recipes with 8 eggs to make 60 grebel.

Ruth M. Amen
Lincoln, Nebraska

ADDENDA

Küche — Kochen, Kitchen — Cooking
is presented to you
as a response to the requests
of many.

It represents only some of the facets
of the daily living and home-life
of our HERITAGE.

We hope, in the future, there will be
additional compilations for
posterity.

A WORD ABOUT THE PUBLISHER

The American Historical Society of Germans from Russia was organized in Greeley, Colorado, on October 6, 1968. It is an international, non-sectarian, non-denominational, non-profit educational organization.

The purpose of the society is to bring together people who are interested in the history of Germans from Russia. Through a better understanding of these people we will also promote a better appreciation of them.

The society's goals include:

***To discover and collect information that tells the history of Germans from Russia such as histories, genealogies, biographies, documents, maps, newspapers, journals; photographs and material objects.

***To establish repositories and provide for the preservation of these materials so they may always be accessible to students and historians.

***To disseminate historical information and arouse interest in the past by publishing information that relates to Germans from Russia.

***To encourage and assist with research among members and in colleges and universities.

***To hold meetings, local and international, where lectures, papers, pageants and discussions increase knowledge among all who attend.

Membership is open to anyone interested in the story of Germans from Russia by writing the society at 631 D Street, Lincoln, Nebraska 68502-1199.



LYDIA RAYLE

Greeley Colorado

May 1913